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Dairy Digest

Department of Dairy and Food Science

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4-2017

## Dairy Digest 2017

South Dakota State University Dairy Club

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South Dakota State University Dairy Club, "Dairy Digest 2017" (2017). *Dairy Digest*. 32.  
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# Dairy Digest

South Dakota State University Dairy Club

2017



All We Have We Owe To Udders





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# Table of Contents

Editor's Comments .....	4
Index of Advertisements .....	5
Dedication .....	6
Dean's Comments .....	8
Associate Dean's Comments .....	9
Department Highlights .....	10
Advisor Comments .....	11
2016 President Comments .....	12
2017 President Comments .....	13
Class Pictures .....	14
Campus Ag Day .....	16
National Ag Day .....	17
Central Plains Dairy Expo .....	18
Little International .....	19
Dairy Challenge .....	20
Scholarship Banquet .....	22
Senior Spotlights .....	24
Dairy Camp .....	32
Dairy Fest .....	34
South Dakota State Fair .....	35
Dairy Fest Press Release .....	36
Internship Spotlights .....	38
Ag & Bio Ice Cream Social .....	49
Ditch Cleaning .....	50
Dairy Cattle Judging .....	51
Faculty & Staff Spotlights .....	52
Dairy Products Judging .....	60
Fall Grill-Out .....	61
Graduate Student Spotlights .....	62
World Dairy Expo .....	68
Cheese Boxes Fundraiser .....	70
ADSA-SAD .....	72
Candida .....	76
Scholarships .....	78



# Editors' Comments



**Editor  
Megan Schaefer**



**Editorial Assistant  
Abby Hopp**

All We Have We Owe To Udders reminds us that all we have, we owe to those that have helped us get to where we are today. The family, friends, teachers, coaches and mentors that have all impacted our lives are credited for our successes. This theme was perfect for the year 2016. The Dairy Club and Department excelled in so many areas throughout the past year. From cutting thousands of pounds of cheese to hosting a successful ADSA-SAD conference, the Dairy Club has become unstoppable. Club members continue to display passion for the dairy industry by volunteering for a multitude of activities that promote and teach about dairy, as well as continue to expand their knowledge through coursework at SDSU and internships across the country. The Department has also continued to shine with the addition of two new Dairy Science professors, continued excellence in Dairy Manufacturing, Dairy Production and Food Science, and constant accomplishments of the Dairy Judging, Dairy Products Judging, and Dairy Challenge teams. But these successes were not capable without the help and support from so many. This year's digest tells the stories of our Club's and Department's activities and triumphs as well as spotlights those that have helped us along the way.

Time sure does fly when you are having fun. I am so grateful to have had the opportunity to tell the Dairy Club's and Department's stories these past three years. As I pass on the Dairy Digest to Abby Hopp, I will miss documenting the achievements of the Dairy and Food Science Department, but I look forward to seeing what the future holds for South Dakota State University and the Dairy and Food Science Department.

Brookings, South Dakota is a new home for incoming freshman like me! As I entered this new adventure at SDSU, many new and exciting opportunities came my way, specifically the SDSU Dairy Department. Feeling nervous, but excited, the SDSU Dairy and Food Science Department and students of the SDSU Dairy Club made me feel right at home. This year's theme, "All We Have We Owe to Udders," represents exactly that. I owe everything to the many passionate, outgoing, helpful, and brilliant Dairy and Food Science students, faculty, and community supporters.

Being selected as the new editor of the SDSU Dairy Digest is an honor I am more than excited to adopt. Throughout the next few years, I will have the opportunity to document the successful achievements of the department just as Megan Schaefer has done. Myself, along with the rest of the SDSU Dairy and Food Science Department has been and will be "udderly" thankful for the insight, hard work and dedication Megan has given to the Dairy Digest and SDSU Dairy and Food Science Department.

I am proud to represent the SDSU Dairy and Food Science Department and am extremely humbled to call such an incredible and successful department my home.



# Index of Advertisers

Agropur .....	2
bel brands .....	48
Dairy Camp .....	33
Dairy Challenge .....	21
Dairy Fest .....	37
Falls Dental Clinic .....	61
Fristam Pumps .....	31
Genex .....	59
Hills Stainless Steel .....	47
Midwest Dairy Assoication .....	23
Udder Tech .....	23
Valley Queen .....	69, 80



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## All We Have We Owe To Udders

# All We Have

## *Dr. Vikram Mistry*



Written by: Chelsea Schossow

This year's theme for the Dairy Digest stems from the 2017 ADSA-SAD conference that the SDSU Dairy Club hosted, "All We Have We Owe to Udders". Saying this, when deciding who to dedicate the digest to this year the club wanted to select someone who not only has committed effortless hours to the students in the Dairy and Food Science Department but also someone who would be humbled by the honor. The club however could not just pick one individual that met these standards.

This year, 2017, the Dairy Club would like to dedicate "All We Have We Owe to Udders" to Dr. Vikram Mistry and Jayne Raabe.

As the department head of the Dairy and Food Science Department Dr. Mistry has been with the college for 30 years. He completed his M.S. and PhD, at Cornell University focusing in Food Science. Prior to that Dr. Mistry completed his B.S. Dairy Technology at Gujarat Agricultural University in Anand, India.

Aside from his educational accomplishments



he also holds many awards and honors including the Harold Bailey Award for Excellence in Department Leadership (2011). Through personal experience Dr. Mistry now strives to help others reach their own accomplishments. Many of us are witness to the numerous e-mails that he sends about potential internships, careers, or just events and workshops that will build our character.

Senior Dairy Production major, Brandon Hawkins, says "He is one of the most down to earth, involved department heads around. He knows everyone by name, and their life stories coming into college and helps to mold and continue that life story throughout college and beyond."

His passion for the SDSU Dairy Club and the students here at SDSU is evident through his diligent work inside and outside of the walls of Alfred Dairy Science Hall. Whether that be proof reading

# We Owe To . . .



*Jayne  
Raabe*

the numerous documents our dairy club had for the American Dairy Science Association-Student Affiliate Division or donating pizza to a late night study group for DS 130. Students of the Dairy and Food Science department get to take two classes taught by Dr. Mistry, DS 109 and DS 490. Although these classes are no longer required by many majors in the college Dr. Mistry found it appropriate to keep them in the Dairy Science curriculum as they help students find a so called “dairy family” upon first entering college in DS 109 and then re-cap on the amazing journey we’ve taken through college in DS 490.

Yet, as Batman could not be himself without Robin or Calvin without Hobbes, Dr. Mistry could not be the same without Jayne Raabe. As the Senior Secretary for the Dairy and Food Science Department, Jayne is one of the main reasons that our Dairy Club and the department run so smoothly. Often

crowned as behind the scenes Jayne makes sure that everything that needs to be done and will be done in a timely manner.

An Alumna of South Dakota State University with an associate of Art and Secretarial Science, Jayne knows what it means to be a Jackrabbit. Upon entering her office she always lends a caring smiling and can answer any question. I have had the opportunity to work closely with Jayne with cheese boxes over the past few years as she makes sure that all our invoices are paid and accounted for.

On top of this, Jayne is in charge of the Scholarship banquet for the Dairy and Food

Science Department. Events like this take time and commitment, two things that Jayne excels at.

Overall Dr. Vikram Mistry and Jayne Raabe are very deserving of the 2017 Dairy Digest dedication. They have both excelled in their individual fields and are important assets to our club and the entire department. On behalf of the entire Dairy Club I would like to say thank you both for your countless efforts to make our organization what it is today, we couldn’t have done it without you.



# All We Have We Owe To Udders

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## Dean's Comments

By: Dr. Dan Scholl, D.V.M. Ph.D., Professor and Interim Dean -  
College of Agriculture and Biological Sciences

This is a very exciting time to be part of the Dairy and Food Science Department at SDSU. I am so proud of this department's leadership, faculty, staff, students and alumni for our successful education, research and outreach programs and positioning for even greater success in the future.

Earlier this year, our students showcased their skills and abilities by hosting 400 of their peers from 11 universities for the Midwestern Regional Conference of the American Dairy Science Association Student Affiliate Division. It was no small accomplishment to successfully balance the planning and execution of an event of this size! The Dairy Club worked closely with stakeholders and industry partners to raise nearly \$50,000 to cover the expenses related to hosting this conference. I agree with SDSU Dairy and Food Science Department Head Dr. Vikram Mistry's observation that our students conducted this event with absolute professionalism and skill. Hosting this significant conference showed off the opportunities available in both undergraduate and graduate programs within the SDSU Dairy and Food Science Department.

Building and maintaining strong connections and relationships with alumni and industry is a longstanding hallmark of the department. These relationships open the doors to student internships and support 100% employment placement of our graduates. In 2017, nearly \$145,000 in student scholarships and awards were sponsored by friends, alumni, and industry. These relationships have also provided opportunities for our researchers to serve the dairy industry with cutting edge research, much of it paid for with collaborative industry funding and support.

A partnership between the SDSU Dairy and Food Science Department and South Dakota Department of Agriculture benefits both students

and South Dakota stakeholders. The two entities host joint booths at both the World Ag Expo in Tulare, California, and the World Dairy Expo in Madison, Wisconsin. The joint approach fulfills a serious recruitment strategy, both for SDSU and for the state. Dr. Mistry pairs with David Skaggs, South Dakota Department of Agriculture (SDDA) Dairy and Livestock Development expert, to present South Dakota and SDSU as a "package" at these events. This has led to a number of new students coming to the department, while families and businesses have found a new home in the state.

The excellence and hard work within the SDSU Dairy and Food Science Department has received well-deserved recognition this year. Congratulations to the SDSU Dairy Club on being named College of Agriculture and Biological Sciences 2017 Club of the Year, to Dr. Jill Anderson, assistant professor, for being named College of Agriculture and Biological Sciences Teacher of the Year, and Karla Rodriguez-Hernandez, Dairy Production Ph.D student, on receiving the April Brooks Woman of Distinction Award in the student category!

Our Dairy and Food Science students' education and hands-on experience develops them into leaders in their careers, in their communities, and in their industries. Thank you all for your contributions to our excellent Dairy and Food Science Program. I look forward to working with you to meet the challenge of a bright future.



## Associate Dean's Comments

By: Dr. Donald Marshall, Professor and Associate Dean - College of Agriculture and Biological Sciences

It my pleasure to congratulate and recognize achievements of the SDSU Department of Dairy & Food Science, the Dairy Club, and the Dairy Digest staff for another outstanding year in 2016!

Graduates of the Dairy Manufacturing, Dairy Production, and Food Science majors at SDSU continue to be in high demand by industry, as evidenced by a job placement rate of essentially 100% year after year. Internships, judging teams, work experience at the SDSU farm or plant, research opportunities, and student club activities continue to provide valuable supplemental learning opportunities for students, as well as showcases for students to demonstrate their abilities.

SDSU students continue to demonstrate in competitions that they are among the very best anywhere. More than half of the National Dairy Promotion and Research Board scholarships awarded nationally went to SDSU students this academic year. The SDSU Dairy Products Judging Team has won numerous international championships, and the 2016-17 Dairy Cattle Judging team also had a great showing in their fall international contest. A paper presented by Maggie Stiles, a Senior in Dairy Production, was selected as one of the top papers submitted by Lambda Pi Eta Undergraduate Honor Society members at the National Communications Association (NCA) Annual Convention in Philadelphia. These are but a few examples of outstanding student accomplishments.

SDSU continues to support and benefit from the resurgent dairy industry in South Dakota and the region. SDSU students in Dairy and Food Science are closely engaged with the industry, resulting in extra-curricular learning opportunities and excellent career opportunities. The department conducts outstanding research and outreach education in dairy food production and manufacturing that contributes to

production efficiency, consumer demand of products, and sustainability of the industry.

The SDSU Dairy & Food Science Department receives remarkable support from its many alumni, industry stakeholders, and friends. Such support is of critical importance to the success of the faculty, students, and ultimately the industry. I would like to extend thanks and sincere appreciation to all supporters of the department. Students, faculty, staff, alumni, and friends of the department all have good reason to be proud of the outstanding programs and many accomplishments.





# All We Have We Owe To Udders

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## Department Head Comments

By: Dr. Vikram V. Mistry, Professor and Head, Dairy and Food Science Department

Every five to seven years the Dairy Club hosts the Annual Conference of the Midwest Regional American Dairy Science Association Student Affiliate Division. In 2016 the Club made a successful bid for hosting the conference in 2017. Organizing the Conference therefore took center-stage for much of 2016, while still maintaining focus on regular activities such as Dairy Camp, Cheese Boxes, State Fair, and many others. It was indeed an awe-inspiring experience to observe the unraveling of the event during 2016. Organization of committees, fund-raising, program planning, and numerous other logistics with attention to detail began to fall in place. Ultimately, approximately 400 students from universities around the Midwest are expected to attend the conference. These and other creative programs present a glimpse into the dynamism of our students today, and of the powerful future leadership that awaits the dairy industry upon their graduation. Clearly, we take pride in our students!

The department as a whole has had a year of new challenges and opportunities that will help shape future directions in very rewarding ways. Student scholarship awards, courtesy of generous donors, were well over \$120,000 this year. The products judging team won the national contest for the eighth year in a row in 2015; faculty productivity was impressive: in fiscal year 2016 Dairy Science faculty members secured over \$1.4 million in external grants through 27 projects to cover research and support graduate students and researchers. Student accomplishments were equally impressive, many of which are presented in the Dairy Digest. One such example is National Dairy Promotion and Research Board Scholarships. Since 2003 one hundred and one of our students have been recipients of these scholarships, constituting approximately 38% of all scholarships awarded

nationally! In 2016 seven of our students were recipients out of eleven nationally. In addition, students received other national scholarships such as National Dairy Shrine, Lely, and others. The new Food Science program is well integrated into the department, which has been renamed Dairy and Food Science Department to reflect the full range of offerings. We now have the ability to extend our teaching, research and extension programs from the dairy farm, to dairy processing and now to food processing.

We were particularly pleased in 2016 to welcome three new faculty members; Dr. Sergio Martinez-Monteaudo, Assistant Professor in Dairy Manufacturing, Dr. Johan Osorio, Assistant Professor in Dairy Production; and Dr. Srinivas Janaswamy, Assistant Professor in Food Science. The teaching and research expertise of these individuals will help us strengthen all three program areas. We have now engaged a professional marketing agency to help us identify specific needs in Dairy Production teaching and research programs through a market study. This will ultimately lead to the development of relevant curriculum, and facilities, in particular the dairy research and training facility. Our on-going recruiting efforts have been successful. In fall 2016 we had a record 116 undergraduate majors from 15 states around the US. Employment opportunities for our graduates are outstanding; placement is 100%. To further enhance recruiting we have launched a comprehensive social media marketing campaign to alert prospective students about the exciting opportunities of Dairy and Food Science! Help us spread the word and do visit us at <http://www.sdstate.edu/ds> or better yet, in person.



## Advisor Comments

By: Melissa Schmitt

The SDSU Dairy Club had another successful year and represented the university well through various activities and events. In the fall of 2016, the executive team asked me to be an advisor. This is a privilege to be able to represent one of the largest clubs on campus and to be able to support our students for the future.

There were many opportunities for the dairy club members to get involved, both on campus and throughout our community. There were various social gatherings throughout the year where grilling and ice cream were involved, and we held a hot chocolate social in the winter. The Dairy Fest 5K was held in the beginning of June, and we hosted Dairy Camp. While the campers were busy learning about the dairy industry, club members were actively involved making sure this was an experience they would never forget. More importantly, the club took the opportunity to help educate the campers about what it was like to be a dairy farmer.

While at the South Dakota State Fair, 15 club members were busy serving the public ice cream, milk and shakes. Our community-wide efforts expanded to the cleanup of our Adopt-A-Highway ditches. In October, 20 club members hopped in a van to the World Dairy Expo. One student even showed her cows there. The harvest table was a big hit throughout the college of Ag and Biological Sciences; we donated the cheese for this event. In the spirit of the season, the club decorated a tree for the festival of trees that was held in the Student Union during Christmas. We had a lot of great comments on our cow and cheese decorated ornaments!

Before fall semester finals, club members attended Sky Zone in Sioux Falls for a fun-filled evening. It was a great stress reliever for the students and a great opportunity to get to know the new club members.

The biggest fundraising event of the year was our famous cheese boxes. This year we sold a record

number 5,957 pounds of cheese. A total of 1,700 boxes were shipped to all 50 states as well as Canada. With this amount of cheese to be cut and packaged, a huge thank you goes out to the 30 members that made this happen. Good work, team!

In early February, SDSU hosted the annual ADSA-SAD conference. After countless hours of hard work and planning by our club, a very successful conference was held. 51 of our own students attended this conference, and 380 students from surrounding states joined us. There were more than 400 people at the conference. A special thanks to all the people involved in the planning process; this would not have worked without you.

The Dairy Club was also an integral part of Ag Day, which was held at the Pavilion in Sioux Falls. The club had an activity focused on cow comfort. Campus Ag Day was held in March where local elementary and college students attended and learned about the dairy industry and farming. The Post family (Middleroad Acres) and the VanderWal family (Newalta Dairy) hosted farm visits for the club this year. We are grateful to those families who opened their farm gates for an opportunity to learn more about their farms.

At the Central Plains Expo, dairy club members served ice cream to visitors. This will also be the second year the dairy club awarded a scholarship to a non-dairy major that was active in the dairy club. This award encourages non-dairy majors to take part in the club and the club's activities.

These young, motivated individuals have had a great year and are already looking forward to new ideas for the next school year. Some ideas have been in the planning process to get more involved not only within the university, but as well as the community. With this very active club, we will be able to educate the public and promote the dairy industry in a fun, educational way. I am looking forward to see what the next year brings for our students as they continue to thrive in the industry that they love.



# All We Have We Owe To Udders

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## 2016 President's Comments

By: Bernice Vander Wal

I can't believe it's been a year since the last dairy digest. It has been a crazy year for the SDSU Dairy Club, but yet another very successful year! I am so honored to have been able to work with everyone on the 2016 executive team to lead the SDSU Dairy Club. The year started off by serving ice cream at the Central Plains Dairy Expo and participating in both National and Campus Ag Days. Many members had the chance to partake in club activities such as ice skating, grill outs, cleaning ditches and many other great events. Many members took on larger responsibilities within the club for instance planning the 2016 Dairy Camp, Cow to Cup 5k, and our largest fundraiser Cheese Boxes. Thank you to all the members who went above and beyond to make 2016 a great year! We are part of such a great club it makes the work we do for our school, community, and dairy industry a great joy to be a part of.

A big thank-you to the 2016 executive team: Chelsea Schossow, Brandon Hawkins, Megan Schaefer, Brianna Lee, Audrey Souza and Cole Hoyer for a very successful year. It was great to work with each and

everyone one of you; you each brought great strengths and talents to the club. Your passion, dedication and leadership towards the club and the dairy industry have not gone unnoticed! Another thank you to our great advisors Dr. Vikram Mistry, Jill Anderson, John Haberkorn, Melissa Schmidt, and Pete Linke. Thank you for attending our executive and club meetings, for chaperoning our trips and for believing in our wild ideas. Thank you to the members of the SDSU Dairy Club for always working hard and supporting the dairy club. A special thank you goes out to Cole Hoyer and Audrey Souza for co-chairing the 2017 ADSA-SAD Meeting hosted in Brookings, SD. It was a great weekend meeting with other dairy students from the Midwest, learning about the dairy industry and touring dairies in the area.

I look forward to seeing the dairy club continue to be successful and to promote the dairy industry to our school and community. It has been an honor to lead one of the greatest clubs on campus and I am very excited to see where it will go in the future.



### 2016 Executive Team

Pictured left to right: (back row) Audrey Souza (Activity Coordinator), Cole Hoyer (Activity Coordinator), Brandon Hawkins (Treasurer), Brianna Lee (Historian), (front row) Megan Schaefer (Historian), Chelsea Schossow (Vice President & Interim Secretary), Bernice Vander Wal (President)

# All We Have We Owe To Udders



## 2017 President's Comments

By: Cole Hoyer

The dairy industry has been a part of my life from the day I was born. I have always been known as the farm kid who only wanted to talk about cattle and farming. Coming to South Dakota State University three years ago allowed me to have more influential experiences in the dairy industry than I could have ever imagined. The first month of school my freshman year, I somehow got myself roped into being a Cheese Box Co-Chair for the Dairy Clubs annual holiday cheese sales. Looking back, this was one of my greatest accomplishments throughout my last three years here. I was heavily involved with the activities that Dairy Club offered during my freshman year. My involvement in the Dairy Club led to me being awarded Dairy Club Freshman of the Year. I was, and still am honored to have received that recognition from my peers.

My involvement has grown immensely since I was a freshman. I was elected Activities Coordinator my sophomore year. My co-chair, Audrey Souza, and I planned farm tours, dairy plant tours and club trips to World Dairy Expo and the ADSA-SAD conference hosted by Purdue. I continued my role with cheese boxes and gained the position of ADSA-SAD Committee Student Chair, with Audrey Souza, for the 2017 American Dairy Science Association Conference that the SDSU Dairy Club hosted in February of 2017. Being elected president of the Dairy Club and welcoming close to 400 dairy students from eleven different universities for the ADSA-SAD Conference are so far some of the highlights of my Dairy Club career.

I am excited for my senior year here at South Dakota State University. I am honored to have met my lifelong friends over the last three years, many of which are in the Dairy and Food Science Department and members of the dairy club. Without Dairy Club, I would not have had the networking opportunities that

I have had. Without my opportunities within the club, I would not have met such great people who share the same passion as I do for dairy cattle, the dairy industry, and the promotion of the great products that we as dairy farmers work so hard every day to produce.

As the current president of the SDSU Dairy Club I want to encourage the underclassmen and the future students of the Dairy and Food Science Department to not be afraid to get involved. Speak up at meetings and share your ideas, get involved in cheese boxes, and take advantage of the trips and tours that are offered; you never know what you will learn or who you will meet! The dairy industry has so much to offer, take advantage of every opportunity that is presented to you!

As our ADSA-SAD theme stated this past year "All We Have We Owe to Udders". Go out and be great! GO BIG, GO BLUE, GO JACKS!



▲ **2017 Executive Team**, pictured left to right: (back row) Audrey Souza (Vice President), Angela Wick (Activity Coordinator), Jacob Weg (Activity Coordinator), Kristin Erf (Secretary), Katelyn Groetsch (Treasurer), Erika Franzen-Ackerman (Historian), (front row) Abby Hopp (Historian), Cole Hoyer (President)



# 2016-2017



## Seniors

**Back Row** (left to right): Dillon Welter, Sam Fuchs, Darrin Middendorf, Cody Schroeder, Brandon Hawkins, Bennet Baker, Brennen Albrecht, Jacob Johnson

**Middle Row** (left to right): Bernice Vander Wal, Olivia Klinzman, Chelsea Schossow, Danielle Groeneweg, Kiley Van Eck, Krista Johnson

**Front Row** (left to right): Morgan Goche, Shayna Popkes, Brianna Lee, Audrey Souza, Katelyn Johnson, Megan Schaefer



## Juniors

**Back Row** (left to right): Jared Bowers, Katelyn Groetsch, Anna Hemenway, Walker Sundstrom, Kristin Erf, Jacob Weg, Megan Struss, Kirby Krogstad, Cole Hoyer

**Front Row** (left to right): Angel Kasper, Joe Kalina, Angela Wick, Josh Wilson, Hersain Cancino



# SDSU Dairy Club

Left to right: Elizabeth Mitzel, Leah Rieck, Caleb Blaisdel, Megan Knutson, Carla Bromenschenkel, Stephanie Choudek, Sam Halstengard, Zach Sousa



**Back Row** (left to right): Erika Franzen-Ackerman, Sarah Manderfeld, Abby Hopp, Kaylee Rosenkranz, Maddy Scalise, Sanne de Bruijn, Anita Klein, Lauren Libbesmeier, Jon Hanson, Marco Jacobo

**Front Row** (left to right): Rebekka Paskewitz, Denver Stage, Jenna Van Wyk, Cassidy Geersen, Colten Carlson, Joshua Irvin



# All We Have We Owe To Udders

## Dairy Club Brings Calf To Campus



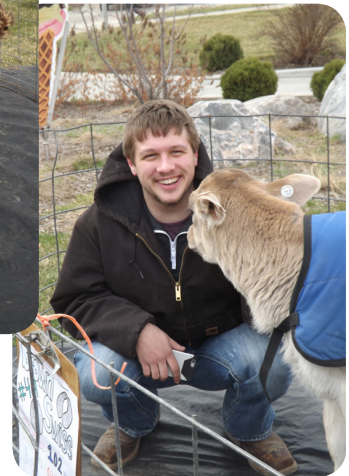
Written by: Katelyn Groetsch

There is nothing quite like getting ice cream at the SDSU dairy bar and then coming out to see an adorable Brown Swiss calf. This was no random calf, it was one from

SDSU's Dairy Research and Training Facility, and her name was Felicia. This was how the SDSU Dairy Club made their statement at the annual Campus Ag Day on Tuesday, April 5th. Several agricultural clubs were located throughout campus, spreading the word about agriculture and making a statement. These clubs provide everything from a beef cow outside Brig's Library, to pigs outside Animal Science, and dogs in the Union. It was a great opportunity for students on campus to see the unthinkable and learn about the major impact the College of Ag & Bio has on our campus. Not only did the students on campus get to pet the Felicia, but we also had a visit from one of the kindergarten classes in town. The children were so thrilled to pet the calf. We even took the opportunity to explain where their milk and food comes from. The teachers even learned something new. Overall, it was a huge success, and we cannot wait to do it again next year!



▲ Dairy Club members, Chelsea Schossow, Brandon Hawkins and Cole Hoyer pose with Felicia, the brown swiss calf.



▲ Kindergarteners were able to meet Felcia, the brown swiss calf on SDSU's Campus Ag Day.





# All We Have We Owe To Udders



## Club Members Educate Youth About Dairy



Written by: Abigail Hopp

Washington Pavilion in Sioux Falls, SD was filled with children and families on March 19th, 2016 to celebrate National Ag Day. This hands-on event offers children and families an opportunity to learn about agriculture in both South Dakota and all over the world. A free lunch is offered and many different clubs and organizations provide displays with activities and learning opportunities that teach them about many different aspects of the agricultural industry.

Members: Brandon Hawkins, Elizabeth Mitzel, Heather Fehr, Brianna Lee and Shayna Popkes spent the day teaching the over 300 visitors about the dairy industry. This year the club's booth was themed, "dairy cows from farm to table." At the booth, children were able to pretend feed and milk the cow. After milking and feeding, a station was set up where they could walk through the process of making cheese. After

completing the station, they got a cheese stick as a final product.

Member Shayna Popkes enjoyed helping with the 13th annual event. "It is fun to be able to teach others about the dairy industry and about agriculture in general because a lot of people really don't know where their food comes from," Shayna says. "[National Ag Day] means remembering those hard working people who are out there providing food so people can feed ourselves and others. It is important because there are a lot of people who work hard at what they do to provide for others." She would like to recommend doing an event like this because, "it lets you interact with people from the dairy club. It teaches you more about agriculture, and it lets you teach others about it as well."

Members of the SDSU Dairy Club are happy to provide a booth at this year's 14th annual National Ag Day Celebration on March 18th, 2017.



Pictured are Dairy Club members Elizabeth Mitzel, Shayna Popkes, Heather Fehr and Brandon Hawkins, who attend National Ag Day at the Pavillion in Sioux Falls.





# All We Have We Owe To Udders



## Students Connect With Producers Over Ice Cream & Country Music



Written by: Kirby Krogstad

Being so close to Sioux Falls has its perks. One of these perks is the opportunity to help out at the Central Plains Dairy Expo that takes place each spring. Our club had the opportunity to serve producers and exhibitors an SDSU Ice cream dessert. The dairy club has made this an annual event and we hope to continue this tradition. Club members enjoy this opportunity to meet and mingle with dairy producers and industry professionals. Jacob Weg, a Junior from Worthington, MN, helped scoop ice cream at this year's Central

Plains Expo. He said, "I enjoyed serving ice cream because I got to interact with fellow dairy enthusiasts and advertise our delicious SDSU ice cream." Jacob also

thinks this is a great opportunity for producers like himself and his family to learn about new technology that is being developed in the industry. "Producers also have an opportunity to learn new information about products and practices that might benefit them in the future, Weg said." The night was concluded with a concert from Craig Morgan. Our club is honored to have this opportunity to give back to the dairy community and we look forward to continuing that at the Central Plains Dairy Expo.



Country artist, Craig Morgan performed at the Central Plains Dairy Expo Opening Night Banquet.



# All We Have We Owe To Udders



## Dairy Club Brings Home the Hardware



Written by: Hanna Hartman

Little International, otherwise known as Little “I”, is the largest student run livestock show in the country and has been a long standing tradition at SDSU. Every year since 1921, the entirely student-run staff has spent countless hours planning and implementing this event with only three exceptions. The event was cancelled in 1926 because of Scarlett Fever, and in 1944 and 1945 due to World War II.

The purpose of Little “I” is to provide high school and college students alike with an opportunity to build skills in agriculture. Students can compete in fitting, showmanship and judging contests to showcase and improve their talents. High school FFA chapters from the surrounding area have a chance to participate in various contests such as Dairy Cattle Judging, Dairy Products Judging, Nursery and Landscape, Ag Product Sales and dozens more. College students may also participate in these contests, and are given the opportunity to compete in livestock fitting and showmanship contests. It provides many college students with the opportunity to show an animal that

they haven’t shown before.

That is the case for dairy club member Bernice Vander Wal. Bernice competed in the Novice Swine Division and won the title of Champion Novice Showman. Bernice is no stranger to the livestock world, she showed dairy cattle growing up but this was her first time with a pig. Bernice says, “The reason I decided to try a pig was because it was a big part of my fiancé’s life growing up so I wanted to experience it.” Another member who tried her hand at showing a new species was member Angel Kasper. Angel showed a dairy heifer for the first time and won Novice Fitting and placed third overall for fitting between experienced and novice. Member Katelyn Groetsch also showed a dairy heifer in the novice competition. She brought home fifth place in Novice Fitting. Katelyn wants everyone to know that, “Little “I” is a big deal. So many students put hours upon hours [of work] into making Little I happen, and the rewards are endless. Plus, it’s a great way for students, like myself, who never had the chance to show livestock before, [and they] now get the chance to experience it.”

Overall Dairy club had very good representation at this year’s Little International. Other members who participated this year were Dillon Welter and Jake Post.



▲ Dairy Club member, Jake Post showed a dairy heifer in the novice division.



◀ Dairy Club member Bernice Vander Wal won Champion Novice Showmanship in swine.



# All We Have We Owe To Udders



## Team Takes On New York for Nationals



Written by: Jacob Weg

The South Dakota State Dairy Challenge team ventured their way to Syracuse, New York last spring to compete in the National Dairy Challenge contest. Dairy Challenge

is a team-based competition in which team members evaluate a dairy farm's productivity and then present recommendations to a panel of judges. Students assess all aspects of a dairy farm including nutrition, reproduction, milking procedures, animal health, labor and financial management.

The 2016 National Dairy Challenge team brought home 4th place at nationals. The team was composed of both junior and seniors, including Brandon Hawkins, Bernice Vander Wal, Maggie

Stiles, and Brianna Lee. Coach, Melissa Schmitt, said that she takes pride in coaching the team because she enjoys passing on her knowledge on to tomorrow's generation.

Brandon Hawkins said that his favorite part of being on the team was traveling to New York and noticing how dairies are operated across the country. His most memorable story of the trip was learning how to travel with six girls!

Dairy Challenge also hosts an educational team called the Academy, where students work with advisors to learn first-hand how to evaluate and consult a farm. Chelsea Schossow said that she enjoyed being a part of the Academy team because she valued the practical knowledge and real life experiences. Team member, Megan Schaefer, said she is looking forward to and setting her goals high for next year's national team.

Before members could compete nationally though they attended the Midwest Regional Dairy Challenge competition in Platteville, Wisconsin. Regional participants were, Brandon Hawkins, Chelsea Schossow, Maggie Stiles, and Brianna Lee. Their coach Melissa Schmitt was also in attendance. The regional competition is set up differently as students from each school are split up and have to conduct an audit and presentation with students from other schools. Everyone that attended said the regional competition was a good way to build leadership skills and learn to work with individuals that they didn't know before the contest.



▲ Brandon Hawkins, Chelsea Schossow, Maggie Stiles and Brianna Lee competed at Regionals in Platteville, Wisconsin.



The SDSU Dairy Challenge team would like to thank the following companies for donations:

**Animal Medical Care-Dr. Genetzky and Staff**

**Jim and Ellie Cnossen**

**JPW Nutrition**

**Land O'Lakes, Inc.**

**Simple-Dreams Genetics, Inc.-Jim Vierhout**

**Pipestone Veterinary Services**

**South Dakota State University Dairy Club**

**Veterinary Medical Center-Worthington, MN**



# All We Have We Owe To Udders



## Department Celebrates Students



Written by: Kirby Krogstad

Every spring the Dairy and Food Science Department comes together to celebrate its students and their achievements. This event, the scholarship banquet, is a highlight of the year for the students and faculty of the department. From a student's eyes, I love this event as it shows how great and gracious this industry is. Our department is one of the smaller departments on campus and often offers twice as many scholarship dollars as departments that are twice our size. This is a testament to the quality students and faculty we are blessed to have here at SDSU.

At the 2016 Scholarship banquet, our department awarded 106 scholarships from 70 different donors. This totals \$124,000, a number that nearly doubled since 2006. When I spoke with Dr. Mistry about why so many people so generously give to our department he said, "Many donors are alumni that were recipients as students and they want to help current students. Other companies have seen the high quality of SDSU graduates in their organizations and want to support current students." As a student I can also attest to how much Dr. Mistry enjoys this evening. "Within a two-hour period you can interact with incoming students, current students, recent graduates, mid to late career alumni, retirees, faculty and staff, families, industry, and friends and donors who collectively form a solid supportive family. This

experience provides powerful meaning to my current position."

Every year I look forward to the banquet. It is so much fun to see so many friends of the University and department. It is also comforting to know that you have such a large support system. I would like to conclude by issuing the biggest thanks and appreciation to all of the donors, friends, and staff that make our lives as students easier, we are all truly grateful for each dollar of support.

Pictured below is 2016 Dairy Club President Bernice Vander Wal with the three Dairy Club Scholarship recipients, Cole Hoyer, Megan Schaefer and Chelsea Schossow.







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# Senior Spotlights



## Brennen Albrecht

Brennen Albrecht is a senior Dairy Production student from Stewart, MN. He enjoys showing dairy cattle, singing karaoke, Frisbee golf, reading books and watching action movies. While at SDSU, Brennen has gotten involved in Dairy Club, Criminal Justice Club and worked for the University Police Department and the SDSU Dairy Research and Training Facility. One quote that describes Brennen is, “worrying is like sitting in a rocking chair: it gives you something to do, but it doesn’t get you anywhere.” Over the years in

Dairy Club, he feels that he has increased his networking ability and gained many friendships and memories that will last a lifetime. His favorite club memory is hosting Dairy Camp for young students in school. Brennen loved teaching kids about the dairy industry, becoming close with the campers and counselors and watching the positive influence that each counselor had made. One piece of advice he has for underclassmen is to stay in the dorms for the first two years of school to widen your range of friendship. In addition, attend all classes and participate in as many Dairy Club and SDSU events offered. Brennen’s classmates will remember him as a fun and care-free man who is hard-working, determined, and a good person who people will one day want to meet again in the future. His most memorable class was Dairy Farm Management and Operations I and II taught by Dr. Casper because not only was it applicable information, but the class bonded together to become exceptional friends. After graduation, Brennen hopes to move back to Minnesota and work on a Jersey operation by a friend in Hamburg. At some time, he would like to purchase some cattle of his own. Brennen would like to thank his boss at the SDSU Dairy Farm, Pete Linke. Over the past two years, Pete has kept him on track, accommodated his work schedule with class schedule and gave advice when needed. He later appointed Brennen as a student manager on staff, which enabled him to take on more responsibility.



## Morgan Goche

Morgan Goche is a senior Dairy Manufacturing student with a Microbiology Specialization. She also has a triple minor in Food Safety, Chemistry, and Nutrition. Morgan is from Bancroft, IA and enjoyed eating dairy products and painting. While at SDSU, Morgan was active in Dairy Club, Study Abroad, and FRUVED. While in Dairy Club, Morgan feels she gained valuable insight into the dairy industry and made connections with others who share similar passions. Her favorite activity was traveling to ADSA and meeting new people.

Morgan's most memorable class was Food, People, and Environment (NFS 111). After graduation, she will miss her friends and making her own schedule. Morgan plans to work for Schreiber Foods based out of Green Bay, WI as a Quality Assurance Management Trainee. In 10 years, she hopes to be making a difference one Ho-Ho at a time. Morgan's advice to underclassmen is to never procrastinate! Morgan would like to thank her parents for helping her get to where she is today and for always believing in her and her goals.



## Brandon Hawkins

Brandon Hawkins is a senior Dairy Production major from New Ulm, MN. He enjoys hunting, snowmobiling, and country dancing. Brandon has been very active with the SDSU Dairy Club over the years serving as the 2016 Dairy Club Treasurer. Brandon's favorite memories with Dairy Club are scooping ice cream, talking to producers and the great concert at Central Plains Dairy Expo each year. He feels he has gained many new friends as well as experiences that will help him in his future career. In addition to Dairy Club,

Brandon has been active in Little International as Dairy Cattle Judging Assistant and on the Intercollegiate Dairy Challenge team. The most memorable class he ever had was Breeding and Genetics with Dr. Ghonda. He hopes to be managing a dairy or heifer raising operation in 10 years. Brandon's advice to underclassman is to enjoy the memories and friends that you make in college because they will be some of the best years of your life. He will miss his friends and the shenanigans with his roommates most when he graduates. Brandon would like to thank his parents for encouraging him to follow his passion in the dairy industry and the agriculture world. In addition to this, he would like to thank the many people who have helped him gain more knowledge in the dairy industry.





## Krista Johnson

Krista Johnson is a senior Dairy Manufacturing major with a Food Safety Minor. She is from Russell, MN and enjoys milking cows, making cheese and eating dairy products. While attending SDSU, Krista has been involved in Dairy Club, Little International and Dairy Products Judging. After graduation, she plans to move to Kansas City and work for DFA. Her most memorable class is Dairy Products Judging. Krista's advice to underclassmen is to be involved and enjoy your time in college; it goes faster than you think. Her favorite

Dairy Club memory is attending the ADSA-SAD conferences. Krista feels she gained more knowledge by going to conferences and also learned how to connect with others and companies. In 10 years, she sees herself married with kids and still working in the dairy industry. Krista will miss seeing all her friends every day the most. Krista is very thankful for her family and friends that have been by her side through her whole college experience.



## A. Olivia Klinzman

Olivia Klinzmann is a senior Animal Science student with a minor in Agricultural Business. She hails from LaPorte, Colorado and enjoys riding horses, dancing, trying out new recipes and spending time with friends. Olivia feels that a quote that describes her is, "Leadership is not a position or a title, it is action and example." During her time at SDSU, Olivia was part of the 93rd Little International and Dairy Club. Olivia's favorite dairy club memory was being a co-chair for the Jackrabbit Dairy Camp. Here she had the opportunity to watch

kids learn new things, interact in workshops, and encourage each other throughout the camp. While in Dairy Club, Olivia feels that she has gained a network of people that share the same passions are her within the dairy industry. Her favorite class at SDSU was Livestock Reproduction because even though it was tough, it was enlightening. The hands-on opportunities in lab and the knowledge she gained will be useful in her future career. Olivia will miss most walking around campus in the fall, eating scones and drinking coffee in the Dairy Bar, and the comfort of having her friends close most after graduation. Her advice to underclassmen is that college can be hard and make you feel defeated at times, but don't let a bad grade define your intelligence and determine what you are capable of. You've made it this far, do your best! After graduation, Oliva hopes to enter a career postion where she can share and support her passion for agriculture and represent a company proudly. Olivia would like to thank her parents and family for the love and support they have shown throughout the years. They reassure the she is going down the right path in life and encourage her to do her best every day.



## Brianna Lee

Brianna Lee is a senior Dairy Production student from West Union. She enjoys reading, cooking, watching sporting events and watching movies. Brianna feels that this quote by Abraham Lincoln best describes her, "In the end, it's not the years in your life that count. It's the life in your years." At SDSU, Brianna is active with Dairy Club. As a club member, she feels that she gained memories and friendships with people who share the same passion as she does. Brianna's favorite memory in dairy club was taking photos at dairy camp. Her

favorite class at SDSU was Reproduction because it was a challenge and was able to take the class with many of her friends. After graduation, Brianna hopes to work as a farm manager or in an Artificial Insemination company. She will miss the social aspect and all the activities that she is able to attend after she leaves SDSU. Brianna's advice to underclassman is to do as many free activities as you can because even though they are free, they may still be good quality. You won't have time to do these activities in the future so now is the time to do them, even if you go solo and meet new friends. Brianna would like to thank the owners of the farm she worked at in high school because without them she wouldn't have had the option of attending SDSU. Along with her parents, they have supported her throughout her life, especially in attending school at South Dakota State University.



## Eric Metzger

Eric Metzger is a senior Dairy Production major from Lester, Iowa. He enjoys relaxing with his wife, Abby, hanging out with friends and doing anything that involves Jersey cows. While attending SDSU, Eric was involved in Dairy Club. His advice to underclassmen is to get good grades at the beginning of the semester because it will save you from a stressful finals week. After graduation, Eric plans to return to the family farm and carry on the 3rd generation registered Jersey farm with his 3 brothers and sister. In 10 years, he sees himself

happily married with kids and working on the farm with his siblings. He will miss the amount of "lazy" time he had his first 3 years of school most. Eric would like to thank his dad, mom and siblings because without them he probably wouldn't have a farm to go back to. He would also like to thank his wife, Abby, because she is always there to support him.





## Darrin Middendorf

Darrin Middendorf is a senior Ag Business major from Sauk Centre, MN. He enjoys fishing and playing any sports. While attending SDSU, Darrin was involved in FarmHouse Fraternity, Dairy Club and intramural sports. After graduation, he hopes to work as a Sales Representative for Farmers Business Network. Darrin's most memorable class was Crop Production, due to his awesome lab instructor. Darrin's advice to underclassmen is to take a chance and try something new; you never know what new opportunities and adventures are waiting for you. His favorite Dairy Club memory is attending the ADSA-SAD conference at Purdue University. Being in Dairy Club has allowed Darrin to broaden his knowledge of the dairy industry on a wider basis across the country. He also gained some friends, while networking with other dairy students. In 10 years, Darrin sees himself as a successful manager, with a growing family, in a nice house, in the country, near a lake. He will miss seeing his best friends every day the most. Darrin would like to thank his parents for raising him to become the man he is today.



## Shayna Popkes

Shayna is a senior Dairy Manufacturing major with minors in Agricultural Business and Food & Safety. She is from Rock Rapids, Iowa and enjoys walking, biking and fishing. While attending SDSU, Shayna has been an active member of Dairy Club and served as a cheese judge at the football Dairy Drive. Some of Shayna's favorite memories of Dairy Club include attending ADSA-SAD, serving ice cream and attending the Central Plains Dairy Expo concerts. Through Dairy Club, she has gained many connections and friendships. She was able to attend seminars, visit farms and meet many people within the dairy industry just by being in Dairy Club. Shayna's advice to underclassmen is to put forth effort in your classes and you will pass, and ask upperclassman about different classes and what to expect, you can learn a lot that way. Shayna's most memorable class was Personal Finance with Bruce Johnson because the information shared was fun to learn and very useful. After graduation, Shayna will be working for Agropur in Hull, Iowa. She will miss seeing her classmates the most along with all the breaks you get as a student and the nice schedules you have. In 10 years, Shayna sees herself advancing her career, married and happy. Shayna would like to thank her family because they have always been there to support her.



## Mary Rosenhammer

Mary Rosenhammer is a senior Agricultural Science student from Sleepy Eye, MN. She enjoys riding horse, dairy farming, cleaning and Pinterest. At SDSU, Mary was active in intramural basketball and softball, horse club, and dairy club. Her favorite SDSU Dairy Club memory was serving ice cream at the Central Plains Dairy Expo and listening to Country singer Craig Morgan in concert. Mary feels that her involvement in the dairy club has led her to more valuable connections throughout the dairy industry that will benefit her for many years to come. Between club advisors, board members, and speakers, she feels very comfortable asking questions and seeking advice. A quote that describes Mary is, "Sometimes life hits you in the head with a brick. Don't lose faith" – Steve Jobs. Mary will miss having friend only a few minutes away, classes with Cody Wright, and taking fifteen minutes to fill out her name on scantrons most about school. After graduation, she hopes to return to the family dairy farm and specialize in care for young stock and doctor work with the cows. In 10 years she can see herself working with her family to preserve and expand their dairy. She also hopes to have kids clinging to her legs while attempting to work with the nutritionist. Mary's advice to the underclassman is don't ever dress up for your first day of class, that's just silly. Ramen Noodles are not life because Macaroni and Cheese is better. Never be afraid to ask questions or start conversations with people. Be open to new ideas and methods throughout the industry, but never forget where you came from and what got you to where you are today. Mary would like to thank her great grandma, Leona Seidl, because she lived a life of faith, family and farm. Mary intends to follow in her footsteps.



## Megan Schaefer

Megan Schaefer is a senior Dairy Production major with a minor in Ag Business. She hails from Paynesville, MN and enjoys photography and spending time on the farm with her puppy. While attending SDSU, Megan was active in Dairy Club and intramural volleyball and softball. In dairy club, Megan has served as the digest editor for three years, Club President and Club Historian. Her favorite dairy club memory was attending the ADSA-SAD conference each year. Megan feels that she has gained many life-long friends through Dairy Club as well as confidence in her leadership skills. Her most memorable class is a tie between Reproduction with Dr. Clapper and Genetics with Dr. Gonda. After graduation, Megan plans to return home to the family dairy, start a family and eventually own the farm. She will miss most sleeping in and hanging out with friends when whenever she pleases. Megan's advice to underclassmen is to get involved because even though everyone says it, you will meet some of your best friends who share the same ideas and passions as you when you get involved. Megan would like to thank her dad because he has been a constant support of her interest in dairy and her goal to go home to the farm.





## Chelsea Schossow

Chelsea Schossow, a Dairy Production student with a minor in Agribusiness, has been extremely active in the SDSU Dairy Club and in the department. She was raised in Ridgeway, MN where she enjoyed hunting, snowmobiling and photographing cows. A quote that describes Chelsea is, “She’s a queen with a little bit of savage” – R.H Sin. At SDSU, she was active as Dairy Club Secretary and Vice President, on the Dairy Challenge Team, as a DS 109 Mentor, as Dairy Club Cheese box co-chair, as an Undergraduate Dairy Research Assistant and as an RTI Animal Technician. Her favorite Dairy Club activity was serving as the Dairy Club Cheese box co-chair. Even though it may have led to premature graying of her hair, she greatly enjoyed the jam sessions at cheese cuttings, the trail of blue and yellow confetti left through the dairy plant and all the happy customers that will forever impact her life. Through Dairy Club, Chelsea made lifelong connections with others who share the same passion as she does, while enhancing her leadership skills on the executive team. Her advice to underclassmen is to work hard because nothing worth having is going to come easy. Follow your passion, have some fire and be unstoppable. The most memorable class she ever had was Introduction to Dairy Science with Dr. Jill Anderson and Howard Bonneman because this is where she truly began to understand the art and science of dairy nutrition. After graduation, she plans to continue her education in ruminant dairy nutrition obtaining her Master’s degree. From there, she hopes to one-day work as a Dairy Nutritionist and follow her dream to work alongside producers to ensure they are producing a quality, wholesome product while staying sustainable in their feed choices. Chelsea would like to thank all those from her hometown of Ridgeway, Minnesota and Winona/Houston Counties. From her parents who taught her hard work at a young age, to the local community members, local farmers and church elders who write letters to her saying how proud they are of “their hometown girl” they have all impacted her in one way or another.



## Kiley Van Eck

Kiley Van Eck is a senior Agriculture Business major with an emphasis in Agronomy. She is from Ruthton, MN and enjoys spending time with family and friends, shopping, 4-H volunteering, and helping on the farm. While at SDSU, Kiley is a member of the SDSU Dairy Club and participated in Little I her senior year. While in Dairy Club, she feels that she gained better leadership skills and a love for the dairy industry. Her favorite memory of dairy club was freshman year ADSA in Ohio. This event was a lot of fun and she got to meet new people, including those in the SDSU Dairy Club. Kiley recommends everyone going on every ADSA trip possible. After graduation, Kiley would like to continue her love for agriculture as a secretary of an ag company or work in the agronomy field with farmers. In 10 years, she sees herself married to a farmer with many kids, while working as an agronomist on the side. The most memorable class she took at SDSU was Crop Production with Leon Wragge. He was a great teacher and a funny man. She learned so many valuable things about crops in this class. Kiley’s advice to underclassman is to enjoy college while you can. Even though the academic part is stressful, take time to hang out with friends and make memories. This is the best time of your life, so enjoy it while you can. Kiley would like to thank her parents and family for their support and encouragement. If it wasn’t for them pushing her and telling her she could do it, she wouldn’t be where she is today. In addition to that, their love for the dairy industry and farming has made her love and appreciate the good and bad times of farming.

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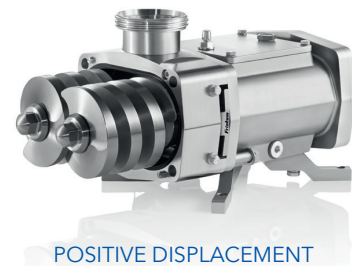
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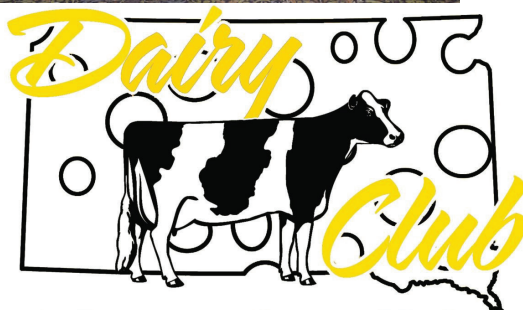
## Members Proud To Host 14th Dairy Camp



Written by:  
Jacob Weg

Members of the SDSU Dairy Club take pride each year in a successful

completion of the Jackrabbit Dairy Camp. This is a summer camp hosted by the dairy club members for youth, ages 8-18 who have a passion or want to learn more about the dairy industry. Dairy Camp is a great opportunity to involve the younger generation and spark a passion for dairy. Camp counselor Stephanie Choudek says "I would 110 percent recommend being a camp counselor because it is a great opportunity to bond with the campers and fellow club members." Choudek recalls the entire camp was full of laughter but the funniest moment was when they were playing link tag and everyone started to trip while running. Counselor Kristin Erf says, "The best part about dairy camp is being able to share my passion and knowledge of the dairy industry with the next generation. The kids are always eager to learn and make every minute of being a camp counselor so worth it. I don't think I stopped smiling and laughing the whole weekend!" Co-Chair, Olivia Klinzman's favorite part of the camp was watching the kids interact and laugh with each other. The camp includes sessions on dairy nutrition, a showmanship and fitting session, dairy cattle judging session, and a tour of the SDSU Dairy Plant, where the manufacturing of ice cream and cheese is explained. To end the camp, dairy campers can put all their new skills to the test in our showmanship contest! Dairy Camp Chairmen are already looking forward to next year's Dairy Camp, which will take place June 9-11th.



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### **Our Mission:**

To provide networking opportunities among club members and industry professionals, while developing leaders and promoting the dairy industry to consumers.



# All We Have We Owe To Udders



## Club Volunteers At Dairy Fest, 5K



Written by: Abby Hopp

The third annual Dairy Fest in Brookings, SD was on June 3 and June 4, 2016. June 3 was a day for youth to learn about the dairy industry from farm to table and was run by extension specialist Tracey Erickson from SDSU. Saturday the 4th was the biggest day of the Dairy Fest, which had a tour of local farm Linde Dairy and had a youth carnival at the Swiftel Center with 16 different learning stations. Despite it being summer, a few members of the dairy club volunteered to help run learning stations along with members of the South Dakota dairy community. Approximately, 400 people of all ages came to the youth carnival. Stations included fun learning activities related to how a calf is raised, to what cows eat, how cheeses is made, nutritional facts on dairy products, and finished with an obstacle course on a day in the life of a farmer. There were also fun dairy themed games like milk-can ring tosses and a tractor bouncy house. In addition a cow and two calves from the SDSU Dairy Farm were brought for public to pet, see, and learn about. It was great event for families to better understand how milk is produced, processed, and makes it to the table.

In conjunction to this event, Brookings hosted a cow to cup 5k race/walk on June 4th. The race/walk is open to people of all ages. Those who enjoyed

the race received t-shirts sponsored by Zoetis, free chocolate milk from Dean Foods, and an opportunity to win door prizes sponsored by Zoetis. All proceeds from this event go towards the South Dakota State University Dairy Club and South Dakota State Ag in the Classroom. This event was a great way to get people involved in the race and the activities taking place at the Swiftel Center. Overall both events were a great success.

Dairy Club members, David Wick (pictured above) and Mary Rosenhammer (pictured below) were among a few members that volunteered their time to teach kids about dairy at Dairy Fest.





# All We Have We Owe To Udders



## Members Share Dairy Good Stories at Fair



Written by: Audrey Souza

Each year, SDSU Dairy Club members travel to the South Dakota State Fair in Huron, SD to help in the Dairy Bar. This partnership with Midwest Dairy Association gives our students the opportunity to travel and enjoy the fair, while providing volunteers for the very busy Dairy Bar. This year, the South Dakota State Fair was September 1-5, 2016. Around 10 students volunteered on Saturday and Sunday help scoop ice cream, make shakes and serve milk to a record high amount of visitors. The students served flavors of chocolate, strawberry and vanilla shakes that ended up running out due to the high temps and visitors wanting a cool treat to eat!

During the weekend, South Dakota Dairy Princess, Carrie Weaver, joined the students in serving the dairy treats. During their off time, SDSU students were able to walk around the fair and enjoy all exhibits, shows and entertainment. Anna Hemenway, a junior in Dairy Manufacturing, helped serve for the second time this year and stated "I really enjoyed coming back to my hometown of Huron, SD to assist the Dairy Bar at the South Dakota State Fair. It was fun to work closely with other dairy club members that I had not seen since the semester prior." Chelsea Schossow, 2016 Dairy Club Vice President worked closely with Roger Scheibe, Senior Manager of Industry Relations in South Dakota for Midwest Dairy Association, to make this opportunity possible for the SDSU students.

Chelsea, who was present both days commented, "Volunteering at the South Dakota State Fair not only allows us to see the happy faces of fair goers as they indulge in delicious dairy products, but also gives us the time to share our "dairy" good story with the". The SDSU Dairy Club looks forward to traveling to the State Fair this coming September once again!



Many members of the Dairy Club volunteered to serve ice cream and milk at the South Dakota State Fair in Huron, South Dakota.



# All We Have We Owe To Udders

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## PRESS RELEASE

There's something for everyone at Dairy Fest 2017

**Brookings, South Dakota:** Area dairy producers invite you to be their guest at the 2017 Dairy Fest, Saturday, June 3rd, in celebration of June Dairy Month.

The farm comes to you with a carnival at the Swiftel Center in Brookings. The FREE family event will include tons of hands-on, family friendly activities. Cow and calf petting area, combine & skid steer bouncy houses, milk dunk tank, and cow milking are just some of the activities that will be at this year's event. There will also be a Hy-Vee "cooking with dairy" demonstration along with the opportunity to get your picture taken with the SD Dairy Princess. FREE SDSU Ice cream will be served until it's gone for carnival participants. The carnival will be held from 10 a.m. to 1:30 p.m.

Wondering how SDSU ice cream is made? Join us for a tour of the SDSU Davis Dairy Plant for a behind-the-scenes tour of how dairy products are made. Tours will be given at 10 am and 10:30 am and busing will be provided to bring participants to and from the dairy plant.

### Lunch at Golden Dakota Dairy Farm

Join us for a free lunch and bus tour of Golden Dakota Dairy Farm in Elkton. These tours will take place from 10 am until 1 pm. This will be a great opportunity to see the workings of a modern family dairy farm. Free grilled cheese sandwiches will be served. Free transportation to the farm will be provided with buses leaving from the Swiftel Center.

For more information about Dairy Fest, please contact Larissa Neugebauer at 605-770-8233 or [sddairyfest@gmail.com](mailto:sddairyfest@gmail.com)

Dairy Fest is an annual event put on by dairy producers, processors and industry leaders to bring the community together to celebrate the dairy industry.

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# Internship Spotlights



## **Agropur** Hull, Iowa

**Katelyn Johnson**

### **What does the company do?**

At the facility that I was located at they made many different types of cheeses including cheddar, parmesan, co jack and many others. They also have a drying facility where they produce WPC and other dried products.

### **What did you learn and what skills did you obtain?**

There were a couple of projects that I was in charge of while I was there including a gasket program that involved taking pictures of all of the gaskets on the cheese floor, label them and determine what size they were so someone can change the gaskets on a bi-annual basis. This taught me why certain gaskets are needed in different locations there was a rennet inject line on a vat and if I would not have taken a picture of the gaskets I would not have known it was even there. Another project that I was in charge of was a milk yield loss in the receiving area. This taught me that it might only be half a gallon that went to the drain but if you take a half a gallon times that by the amount of trucks that deliver milk each day, that adds up very quickly to a lot of milk, which would cost the company a big loss in raw product.

### **Why should future students work there?**

If you want to do something they will try to let you do as many things as you want because you are there to learn the industry and how a facility is run. There were a few days where there was something that happened on the cheese floor and my supervisor thought I should come along to see what the problem is so if I run into that issue in a full time position I would know how to handle it. With this internship I was in the lab and assigned projects, these projects will make you think critically but also teach you why something has to be done.

### **Additional Comments:**

After you get past the fact that you are in corn country the people are very welcoming and really want you to learn everything you can. This internship pushed my knowledge of what I knew and add it to a real life experience.



## Alltech

Brookings, South Dakota

Jacob Weg

### What does the company do?

Alltech's mission is to improve animal health and performance through technology in yeast fermentation, enzyme technology, trace mineral products and nutrigenomics.

### What did you learn and what skills did you obtain?

I learned a vast amount of ruminant nutrition and networking skills through continual learning opportunities. In my internship I developed project where I took samples at dairies in Southeastern South Dakota and Southwest Minnesota. At each dairy I took forage samples including bunker densities, temperature readings, thermal images and Penn State Shaker Boxes. I also took TMR samples that included shaker boxes and an In-Vitro Fermentation Model. I also enjoyed taking manure screen samples and fecal starch samples.

### Why should future students work there?

It provides an excellent networking opportunity while continually learning from great people.

### Additional Comments:

Don't be afraid to try something new because it might lead to something great.







# Harvest Land Cooperative

Morgan, Minnesota

Brandon Hawkins

## What does the company do?

Cooperative in southern Minnesota that offers grain handling, selling, and storage. Also has a wide variety of offering any and all farm services and products for the customers. Has products and services in feed, agronomy, fuel and oil, and grain handling.

## What did you learn and what skills did you obtain?

I learned how the inner workings of the cooperative work and then how to interact with customers and get the products and services to the customer efficiently and effectively. I also learned some skills in marketing and the service of propane and fuel systems. I was the energy intern and worked with the fuel and oil department of the cooperative and worked on propane heating and drying systems as well as sales in fuel, oil, and propane.

## Why should future students work there?

Harvest Land is very family oriented and friendly company that will work with the interns to work around summer schedules to provide a good learning experience for the summer. The employees are very helpful and welcoming to the interns and really try to make them feel welcome into the company family. They will also allow you to work in any department that you want while there if you want to try different things different days.

## Additional Comments:

Harvest Land is a very good company and is a good way to see what different careers students can go into. I highly recommend Harvest Land for someone looking for a internship.



# Minnesota Valley Electric Cooperative (MVEC)

Jordan, Minnesota

Joesph Kalina

## What does the company do?

MVEC distributes electricity to over 9 counties and more than 40,000 people. Most of these are rural farms and operations, as well as large electric consumers in the cities. MVEC is responsible for receiving power from supplies and distributing it to consumers, as well as stepping it down so it is useful to households and companies.

## What did you learn and what skills did you obtain?

I learned many things, among them customer service skills, basic electrical skills, and how to apply these concepts to benefit everyone involved. Specifically, I learned about stray voltage testing, how it affects the cows, how to prevent or fix it, and how to look at it and understand both sides of view. Also, we dealt with big scale



# First District Association

Litchfield, Minnesota

Katelyn Groetsch

## What does the company do?

First District Association(FDA) is a dairy cooperative that processes around 1.5 billion pounds of milk a year. Their final products come out as cheese, fluid milk, and powdered products.

## What did you learn and what skills did you obtain?

I learned so much from this experience, and it was great to see what happens to milk once it leaves to farm. I worked mainly in the lab doing several different tests on the milk to make sure it could be processed in the facility. Other tests I performed were on FDA's final products such as their cheese and powdered products to ensure that the products were safe and met all requirements. My knowledge on how the microbiology affects products and gaining more knowledge on the components of milk have been very

I also got to visit different farms with one of the fieldsmen. It allowed me to network and met other farmers and see their farms. Coming from a 250-cow herd, it takes my breath away to see farms milking around 75 cows at a time on a rotary parlor. Learning about larger herds and seeing different parlor set-ups were a great experience.

## Why should future students work there?

FDA is a great place to work. The people and the work environment are tremendous, and there is always something new to be learned with great networking opportunities. They are very flexible, and allow you to do what you want with the internship. It was such a positive experience, and for anyone who is interested in expanding their knowledge past the farm would get a great experience here.

generators, and testing these, so the power automatically comes on successfully in the event of an outage and not interrupt the company.

## Why should future students work there?

Future students should work here to get a better understanding of how electricity works, and to see things from a different point of view. It was a great experience for me and helped me build skills for my future career. Every day I looked forward to going into work; the atmosphere and employees were great!

## Additional Comments:

Provides experience for handling small electrical problems by yourself instead of having to have a service rep come out, which costs time and money.







# Purina/Land O' Lakes

Caledonia, Minnesota

Chelsea Schossow

## What does the company do?

Farmers Co-op Elevator Company is a member-owned cooperative serving farmers, rural households, gardeners and animal lovers in Houston, Fillmore and Winona counties in Minnesota and Allamakee and Winneshiek counties in Iowa. Their mission is to “service and enhance the profitability of their producer.”

My role this summer was a Lactating Dairy Nutrition intern. My main project was to test the enzyme, Cellulo-Gest, in nine lactating dairy herds, across all five counties previously mentioned, in hopes of an increase of fiber/starch digestibility in the rumen. With this I would take weekly fecal screenings to physically watch for fiber/starch particles. In addition to this I sent in multiple fecal and feed samples for analysis. Besides working with Cellulo-Gest I had to chance to audit dairies in one or more areas. From the list were locomotion scoring, TMR audits, Transition cow audits, and heifer growth analysis.

## What did you learn and what skills did you obtain?

Other than the fact the Dairy Nutrition is 97% talking and 3% working I gained tremendous experience and knowledge from my time as a Purina/ Land O' Lakes intern. First and foremost I learned that not everything will go as planned and that's okay! Learn to be flexible and that the dairy producers needs come above yours. If they need help throwing tires on a silage pile before the rain rolls in that night you better believe it that you'll be on top of that pile throwing tires (true story). Also that teamwork is the key to success and you can always learn something from your peers. Most importantly though I learned that even though I had to work all summer with manure I still want to work as a Dairy Nutritionist after graduation.

## Why should future students work there?

This company is really invested in educating students for the future. Not only do you get hands on experience with your individual projects but you spend at least three weeks in training and attending numerous conferences. The people and connections that you'll make during your time with the company will be useful for years to come. Also the memories you'll walk away with are irreplaceable. Whether it's walking through a barn with a producer a getting completely head to toe in manure from a cow running by or almost starting the microwave on fire because you cooked the silage sample too long for dry matter analysis. I would defiantly recommend this internship to any production student but only if you're willing to get your hands dirty and spend a lot of time behind the steering wheel of a car.

## Additional Comments:

I strongly would advise students to try something out of their comfort zone. For me, cold calling was something I dreaded at the beginning of the summer. Yet after a few stops it became a way of challenging myself. Instead of fearing that a producer would turn me away, I made it my goal to at least engage the producer and plan a follow-up meeting with them.





# Quality Liquid Feeds

Dodgeville, Wisconsin

Kirby Krogstad

## What does the company do?

QLF is a nutrition company that offers a wide variety of products and services revolving around molasses. They have products for calves, heifers, lactating cows, and dry cows. They also have products for beef cattle, feedlots, deer and some other species.

## What did you learn and what skills did you obtain?

This internship lets you dive into to different rations from different nutritionists and different management settings. You will learn so much about the work that goes into calculating and adjusting rations. You will also learn about how molasses can fit into diets and how it can be a benefit. This internship is also a great networking opportunity because you meet with so many people with so many different companies. You will also get the chance to present your data from the summer to the leadership team at QLF, as well as individual meetings with each of the dairy farmers and their nutritionists.

## Why should future students work there?

Students should work for QLF as an intern because you will learn a huge amount about nutrition. This company also trains very well on how they want the project done, but they also work with you on some sales training to help you learn how to interact with other people who are different than yourself. The QLF team in place in the I-29 corridor is fantastic. They take care of their customers, their coworkers, and their interns.

## Additional Comments:

This has been my greatest learning experience since I arrived at SDSU.







## Saputo Cheese USA

Black Creek and Green Bay, Wisconsin

Anna Hemenway

### What does the company do?

Since I participated in a split internship, I worked in two separate facilities that weren't too far from each other. Black Creek's facility produces quality specialty cheeses that come in varieties such as organic, kosher, RBST free or even in different shapes and sizes. The Green Bay facility is a cut and wrap plant where they source their cheese from

the area or from different Saputo plants and cut the cheese and package it in many different types of shapes and sizes.

### What did you learn and what skills did you obtain?

My internship was based mostly as a quality assurance intern. Through this I learned many new techniques and procedures of testing raw and finished product. I gained experience working with the new FSMA program and updated documents. I definitely gained some skills in working with excel all summer. In Green Bay I observed many packaging processes in which I've never seen before which granted me a huge learning experience understanding how each piece of equipment worked. I also further developed my manufacturing production experience.

### Why should future students work there?

Future students should work for Saputo because this company provides a well-rounded learning experience. I highly recommend observing or working in a packaging plant at some point because it's very interesting seeing how cheese products can be packaged. Saputo has a very positive and happy company culture that you don't find everywhere. I definitely enjoyed my summer at these facilities in Wisconsin and would recommend it to anyone.



# SDSU Dairy Research and Training Facility

Brookings, South Dakota

**Brennen Albrecht**

## **What does the company do?**

The SDSU dairy farm is a facility that enables students of all majors to get hands-on experience working in the dairy industry while attending college. It is extremely advantageous for Dairy Production majors in order to obtain applicable skills and develop more relationships with the people in the area. The farm milks around 120 cows with a herd consisting primarily of Holsteins along with a small portion of Brown Swiss. The milk that is produced by these cows is sent directly to the Davis Dairy Plant on the SDSU campus where they manufacture milk, cheese, ice cream, and other wholesome dairy products.

## **What did you learn and what skills did you obtain?**

Over my summer at the dairy farm, I learned how to properly mix more efficient and nutritious rations for the animals I was taking care of. I was able to achieve this when my manager brought in Darrel Rennich from Diamond V who gave me and the feeders on the farm some tips on how to make better rations for the cows. Furthermore, various walk-arounds with veterinarians through the farm taught me more about heat detection and cow comfort. Lastly, I was responsible for scheduling and training new student employees which enabled me to work on my leadership skills and feel more confident around my workplace.

## **Why should future students work there?**

The SDSU dairy farm really helped me to work around my schedule, both around the school year and in the summer. It's very convenient to get your work hours in early in the morning before class or afterwards, when the nightshift starts. Secondly, the farm really enabled me to hold myself accountable at work and take responsibility. When at the farm, there is a large portion that I am responsible for while working and the farm requires all employees to do their piece to keep things running properly. Lastly, the full-time staff along with the student co-workers is a fun and dedicated group of students trying to get as much experience under their belts before graduating. Overall, it's a great environment to work in.

## **Additional Comments:**

I really enjoyed using the new machinery we've been utilizing at the farm over the last few years. New equipment and ideas are always being made in agriculture which enables us as a research facility to test that equipment or new method on the farm. Another small portion of my internship was to work with the graduate students performing their research by delivering their feed, and milking and caring for the cattle in their research.





# Special Training and Riding Skills (S.T.A.R.S.)

Brookings, South Dakota

Angela Wick

## What does the company do?

It is a non-profit organization that is partial funded by United Way. S.T.A.R.S. is a recreational, therapeutic horsemanship program that helps persons with disabilities both physically and mentally in Brookings and surrounding communities. The program is not only used for teaching the riders the basic horsemanship skills, but also to help each rider physically by improving the rider's amount of motion, flexibility, and muscle strength, while building up their confidence. Some of the things that I needed to do were assist S.T.A.R.S. Director and Wrangler as needed, care for the horses used, groom and tack horses for riding sessions, maintenance of tack, assist rider(s) in mounting and dismounting from horse, supervise riding sessions, maintaining program records and data, and update media like Facebook, and the webpage to name a view.

## What did you learn and what skills did you obtain?

I quickly picked up the ability to read body language while working with the volunteers, riders, and horses. I could tell when the horses or riders were uncomfortable, anxious, or excited even without them vocalizing how they felt. I also learned that a person has to be persistent when working with the horses and riders, have many different ways to show and give the riders confidence and increase their self-esteem from forming unconditional bonds with the horses and learning to "control" an animal that is much bigger than themselves. And, I learned how to have authentic friendships with all that I came into contact with throughout the S.T.A.R.S. internship. Some skills that I obtained throughout this internship was how to manage my time more wisely, organization, creativity, safety practices, the ins and outs of a non-profit organization, and how to interact with the riders and volunteers. Another skill that I obtained was communication. There is so much communication that goes into a therapeutic horsemanship program, such as volunteers, horse's owners, director, wrangler, farrier, the community of Brookings, and the riders, and their families. One thing I learned that I can now say is a skill is that I can read a horse(s) and a person(s) body language to distinguish if something is wrong or not.

## Why should future students work there?

Students should do an internship through S.T.A.R.S. because they get to first handedly see how horses or animals in general can help those with physical and/or mental disabilities. And, a person gets to share the rider's excitement when getting on the horses and in a sense be present to witness how much each rider has accomplished and share with them how they have improved. To see how much progress each rider has made will make all that participate in this internship want to keep encouraging them all the more.

## Additional Comments:

Don't ever underestimate or put an amount on how much a smile can actually mean to someone.





# U.S. Marine Corps Officer Candidate School

Quantico, Virginia

Mitchell Jazdzewski

## What does the company do?

The United States Marine Corps protects the United States and its' citizens from global threats, and assists in relief from natural disasters, such as hurricanes, tsunamis, earthquakes. The Marine Corps is a Department of the Navy and is an expeditionary force-in-readiness that is responsible for providing power projection wherever and whenever needed.

## What did you learn and what skills did you obtain?

This 10-week course was like a job interview to become an officer of Marines. I was trained, screened, and evaluated daily for leadership, physical fitness, and academics. I held leadership positions such as fireteam leader, squad leader, and platoon sergeant. Of course, the sergeant instructors made it as chaotic as possible to see if you could handle a little pressure. I learned your mind is the most powerful tool you possess. Moving fast and yelling as loud as possible was also very beneficial.

## Additional Comments:

This was an experience of a lifetime. Being selected from thousands of applicants and graduating with only a few hundred was something special. I had the privilege of doing some activities that most people never get to do, like swim through a culvert submerged in a swamp and hike 9 miles at 12:30 a.m. I am more thankful for the things I have and am anxious to see where my future will take me.

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# Wensman Seed Company

Brookings, South Dakota

Angel Kasper

## What does the company do?

Seed Sales and research : Works with new hybrid seed and that is bread for a specific soil type or area.

“AgReliant Genetics researchers test over 100,000 hybrids each year, striving to develop the best corn products for our market.” (taken from website)

## What did you learn and what skills did you obtain?

I learned more about the research and precision side of agronomy. I also learned about the many new programs available to farmers to better their cropping systems.

## Why should future students work there?

Wensman is committed to offering their interns hands on experience to their interns. They treat their interns like employees and are very welcoming. Throughout my internship I was offered ample opportunities to work with many different individuals to help expand and grow your intern experience.

## Additional Comments:

I loved working for Wensman! The people were amazing and treated me like one of their own.

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# All We Have We Owe To Udders



## Dairy Club Invites New Members at Socials



Written by: Jacob Weg

The College of Ag and Bio kicks off each year with the annual Ag and Bio Ice Cream social. This event invites new and returning students to learn about the nearly 30 clubs involved in the college of Agriculture and Biological Sciences, while enjoying complimentary SDSU ice cream. As one of the many clubs involved in the College of Ag and Bio, the SDSU Dairy Club took part in this event, setting up a display and inviting new and returning students to join Dairy Club. In addition to this, the club handed out cow shaped sprinkles to add to the ice cream and cheese to those who stopped by the club's booth. Each of the clubs had different toppings that students could try out as they checked out the club's booth. Club member, Olivia Klinzmann said, "My favorite topping was the Dairy Club's cow shaped sprinkles and the Swine Club's bacon toffee crunch."

The College of Ag and Bio continues to push for recruitment by having another social gathering at the beginning of second semester. This event, the Ag and Bio Hot Chocolate Social, is similar to the ice cream social. Many different clubs come to promote their club and the events they are hosting second semester while providing toppings for the

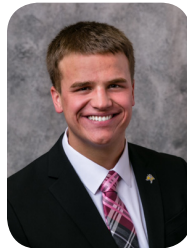
complimentary hot chocolate. The SDSU Dairy Club also participated in this event by setting up the display, providing meeting reminders, and handing out string cheese. Both events are great ways to promote the club's involvement on campus and recruit some of the 200+ students that stopped by at the club's booth. Klinzmann adds, "It encourages students to find a club or two that represents something that they are passionate about."





# All We Have We Owe To Udders

## Bags, Gloves & Garbage: Dairy Club Does Their Part



Written by: Kirby Krogstad

Between all of the activities that Dairy Club partakes in, we try to find ways to give back to the Brookings community. Each year our club cleans a stretch of ditch on the Highway 14 bypass just north of campus. This is a great and simple way to give back to the community and to meet and socialize with other dairy club members.

One of the members that participated was Sanne de Bruijn, a freshman this year at SDSU from Wisconsin. Being her first year, Sanne was eager to help out and take every chance she could to meet people and help out with the dairy club. “My favorite part about ditch cleaning was that we had a fun group to clean with! It’s always fun to participate in an activity and get to know more club members while also doing something that is beneficial to the community,” says Sanne. She also feels that it is very important for our club to help the community in anyway. “It is important for our club to participate in these kinds of activities because not only is it good for community and the environment to clean up the garbage, but it is also a way to positively promote the club and spread the importance of involvement within the organization and university.”

Our members enjoy and take advantage of any opportunity to give back and spread positive images of the dairy industry for years to come.



# All We Have We Owe To Udders



## Successful Year For Judging Team



Written by: Kirby Krogstad

Over the last year the SDSU dairy judging team has had a very fun, exciting and successful year. The team is composed of Kristin Erf, Cole Hoyer, Andy Socha, coach Dr. Jill

Anderson, and myself, Kirby Krogstad. This year, the team competed at Louisville, Fort Worth, and Viroqua where we have continued to improve with each contest. Our most recent success came at the Viroqua contest hosted by Accelerated Genetics. This contest was also our first with Dr. Anderson as our Coach. At this contest our team won many group honors. We were the 2nd high team in the Guernsey breed, 3rd place in the Holstein breed, 4th place in the Jersey breed, and we were third high team overall. We also had some individuals experience some success. Cole Hoyer was ranked 4 high overall individual while I was the 7th high individual. I was also fortunate enough to be the High Individual in the Holstein breed. It was a great and exciting day to be a part of the Judging team!

The best part about judging at SDSU is getting to know a great group of friends. When I asked Cole what his favorite part of being on the team was he said, "One of my favorite parts about being a part of this team is the team itself, we have so much fun on our trips. Our team hopes to have two more contests before we are done here at SDSU, the final one being World Dairy Expo in Madison, WI. We have big goals at Expo

and we hope to continue to improve by practicing and helping the Junior team improve. When I asked Cole about Madison he said, "I hope to improve greatly before Madison. I would like to go out with a bang and show the other schools that the underdogs can be just as competitive as the big schools. Our whole team is very excited to improve and are thankful for all of the supports of our team".

Teammates: Kirby Krogstad, Kristin Erf, Andy Socha and Cole Hoyer spent countless hours practicing.





# Faculty and Staff Spotlights



**Sanjeev Anand**  
Associate Professor

Sanjeev Anand is an Associate Professor at SDSU. He is from New Delhi, India and enjoys reading books in his free time. Sanjeev has received his M.S. and PhD and teaches Dairy Microbiology, Food Microbiology, and Advanced Dairy Microbiology at SDSU. His favorite part about working with the SDSU Dairy Science Department has been working with students and watching them grow and his most memorable experience has been the inauguration of the new dairy plant. Some advice Sanjeev has for students interested in the Dairy Industry is to relate and innovate. A fun fact about Sanjeev is that he enjoys throwing pebbles in flowing water and watching circles grow despite the counter waves.



**Jill Anderson**  
Assistant Professor

Jill Anderson is an Assistant Professor and teaches DS 130 – Introduction to Dairy Science (production), DS 311 – Dairy Cattle Judging, DS 312 – Dairy Cattle Breeding and Evaluation, DS 498 – Undergraduate Research, and DS 731 – Dairy Laboratory Techniques. She is also serving as the Dairy Club Co-advisor and the Dairy Cattle Judging Coach at SDSU. Jill is from Wilmington, DE and loves gardening, hobby farming, and coffee! She received her B.S. in Animal Science from the University of Delaware and her M.S. and Ph.D. in Dairy Science (Production) from South Dakota State University. Jill loves getting to know and work with students (both graduate and undergraduate) and see them develop over their time at SDSU. She also loves getting to work on research that will hopefully improve and help producers with raising better replacement heifers and utilizing different types of feed. She would like to encourage students to be open to possibilities because you never know who you will meet and where – a chance meeting can open many doors and different paths in your career. Jill would like to thank a number of individuals including her Margaret Allen, Dr. Limin Kung Jr., Dr. David Schingothe, and Dr. Ken Kalscheur. Margaret Allen is her aunt who first introduced her to working with cows and animals in general. Dr. Limin Kung Jr. is a Professor at the University of Delaware. He was her advisor and undergraduate research supervisor who taught her about conducting research and encouraged her to attend graduate school. Dr. David Schingothe was Professor Emeritus at SDSU and was her first M.S. Advisor. Dr. Ken Kalscheur, former Professor at SDSU, was her Ph.D. Advisor and helped her develop into a better researcher and prepared her for her current position.



## Steven Beckman

Filtration Technologist

Steven Beckman is a Filtration Technologist at SDSU from Lincoln, NE. He received his B.S. in Food Science from the University of Nebraska, Lincoln and his M.S. in Dairy Chemistry and Food Science from Cornell University. Steven loves his job because he gets to work with many different people and companies on a daily basis. There is so much work at his fingertips and it's always exciting. Outside of work, Steven loves sports, outdoor activities, taking care of his house and having fun with his family. He also loves food and cheese, especially really stinky cheeses! Steven's favorite ice cream at SDSU is Chocolate Chip Carmel Revel. He would like to thank his M.S. Adviser for introducing him to the field-of-study he is in now.



## Howard Bonnemann

Lecturer

Howard Bonnemann is involved campus-wide assessment and advising initiatives, serves as the curriculum coordinator for the department, serves as an advisor to over 80 undergraduate students, serves as one of the ABS College representatives at all New Student Orientation sessions, and serves as part of the instructional staff for many different classes. These classes include: DS 130 – Introduction to Dairy Science, DS 231 – Dairy Foods, DS 301 – Dairy Microbiology, DS 321 – Dairy Products Processing I, DS 322 – Dairy Production Processing II, DS 400 – Dairy Chemistry, DS 421 – Dairy Plant Management, DS/FS 491 – Independent Study, DS 494 – Internship, DS 496 – Field Experience, DS/FS 498 – Undergraduate Research and FS 101 – Introduction to Food Science. Howard received his B.S. in Dairy Manufacturing and Chemistry, M.S. in Dairy Science and a Teaching Certificate in Secondary Education, Biology, Chemistry, Physical Science and Agriculture. His most memorable experience at SDSU has been being around for over 28 years, both as a student and staff. One memory that stands out was being guided on a trust walk from HPER Center to the Campanile blindfolded following only the sound of keys tied to other individuals' shoes. Howard is a fourth generation graduate of South Dakota State. He is originally from Brookings, SD and enjoys gardening, photography, and music outside of SDSU. His advice to students is to ask questions, look for the reasons behind the current practices within the industry to improve, and don't just accept the status quo. Howard would like to thank David L. Gilkerson, Jr., a life-long dairy farmer who sat next to him in church choir, for giving him his first job in the dairy industry milking cows and cleaning the parlor.





## Tasha Crane

Agricultural Foreman

Tasha Crane is the Agricultural Foreman at SDSU. She is originally from Fargo, North Dakota. Her hobbies include Dagorhir, video games, traveling, and beading. At SDSU, Tasha teaches real life experiences with the cows and calves at the Dairy Science Training and Research Facility. Her advice to students is that even if you have never worked with an animal, there will always be an opportunity to learn and dedicate yourself to gaining more knowledge every day. Be observant and never think it's not worth it. Tasha would like to thank Pete Linke and Melissa Schmitt because she would be lost without them. In addition, she would like to thank Dr. Mistry. Coming to SDSU with no experience in dairy, livestock, or farm life was difficult. However, these three individuals gave her the chance to prove herself. She now loves where she works and who she works with.



## Tracey Erickson

Extension Dairy Field Specialist

Tracey Erickson is an SDSU Extension Dairy Field Specialist from Arlington, SD. She received her B.S. in Dairy Production and Dairy Manufacturing from SDSU and is currently pursuing MSAS in Human Resource Management. Her hobbies include anything outdoors – horses, snowmobiles, and fishing. As an Extension Specialist she has been involved in educational events of the 1-29 Moo University collaboration and oversees the iGrow presence for Dairy on the igrow.org webpage. In addition, she helps with DS 311 - Dairy Cattle Judging and is a guest lecturer in DS 480 periodically. Working at SDSU Extension Service for the past 25 years, Tracey has found that there is never a dull day. There is always an opportunity to help educate people and impact lives with science based information within the dairy industry. Her most memorable experience at SDSU is Dairy Judging and Dairy Club trips. This was a great way to develop life-long friendships and contacts in the world of dairy.



## John Haberkorn

Davis Dairy Plant Manager

John Haberkorn is the current SDSU Davis Dairy Plant Manager who is currently serving as the Dairy Club Advisor. He is from Cedar City, UT and enjoys hunting, fishing, and cheering on the Denver Broncos. John has his B.S. in Dairy Manufacturing. His most memorable experience at SDSU was meeting his wife. John enjoys working at the SDSU Dairy Plant because it still allows him to hunt and fish. John would like to thank his dad because he introduced him to SDSU Dairy Science, which allowed him to pursue a career in the Dairy Industry.



## Akimoto Ichinomiya

Assistant Dairy Plant Manager

Aki Ichinomiya is currently the Assistant Dairy Plant Manager at South Dakota State University. He is originally from Tokyo, Japan and completed his Undergrad and graduate degrees at SDSU. Aki enjoys having fun with the student workers who are obsessed with finding out my age desperately. His favorite part about working at SDUS is observing student workers grow and improve their skills in the plant. Aki's favorite flavor of SDSU Ice Cream is Barry Berry with chocolate syrup topping. A fun fact about Aki is that he was a Maestro (conductor) for a music festival in grade school. Aki would like to thank Tomas Ode and his family because he lived on his farm in Brandon, SD for a year, helped with chores, and learned about his dairy farm and his family farm values.



## Peter Linke

Dairy Research and Training Facility Manager

Pete Linke is the manager of the Dairy Research and Training Facility at SDSU. He is from Mitchell, SD and received his BS in Dairy Production from SDSU in 2005. Pete's favorite part about his current position at SDSU is educating the next generation of dairymen and women. His favorite flavor of SDSU Ice Cream is chocolate almond.



## Sergio Martinez-Monteagudo

Assistant Professor

Sergio Martinez-Monteagudo is an Assistant Professor at SDSU from Chihuahua Mexico. He has many years of experience in education: Postdoctoral Researcher, Food Safety Engineering, The Ohio State University, USA (2013-2015) PhD, Food Engineering and Bioresources, University of Alberta, Canada (2008-2013) M.S., Food Science & Technology, Autonomous University of Chihuahua, Mexico (2005) and B.S. Chemical Engineering, Autonomous University of Chihuahua, Mexico (2003). He has taught and helped with DS 321 – Dairy Product Processing I, DS 322 – Dairy Product Processing II, DS 400 – Dairy Chemistry and Analysis DS 731 – Laboratory Techniques in Dairy Science, DS 498 – Undergraduate Research, DS 798 – Thesis, and DS 898D – Dissertation. As SDSU, Sergio loves finding ways to integrate engineering principles with microbiology and chemistry concepts with the goal of developing approaches to solving problems of industrial concern. He loves playing video games with his son, watching sports, and enjoying SDSU cookies and cream Ice Cream. Sergio has also lived in 3 different countries: Mexico, Canada, and the USA. He would like to thank his family for helping him get to where he is today.





## Lloyd Metzger

Professor and Alfred Chair in Dairy Extension

Lloyd Metzger is currently a professor and Alfred Chair in Dairy Education. He received his BS and MC in Dairy Manufacturing from SDSU and his Ph.D. in Food Science from Cornell University. Lloyd grew up on a Jersey farm in Lester, IA. At SDSU, he teaches DS 322 – Dairy Product Processing II, DS 731 – Laboratory Techniques in Dairy Science, DS 442 – Dairy Product and Process Development, DS 202 – Dairy Products Judging, and DS 401 – Advanced Dairy Products Judging. Lloyd enjoys training the students on the Dairy Products judging team and enjoying his favorite flavor of SDSU Ice Cream, cookies and cream. He enjoys Golf and working on his acreage/hobby farm in his free time. Lloyd would like to thank Dr. Vikram Mistry for getting him to where he is today.



## Vikram Mistry

Professor and Head

Vikram Mistry is a Professor and Dairy Science Department Head at South Dakota State University. He is from Ahmedabad, India and received the following education: Ph.D., Food Science, 1986: Cornell University, Ithaca NY; M.S., Food Science, 1982: Cornell University, Ithaca NY; and B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India. Vikram is currently the professor for First Year Experience in Dairy Science, SD 109 and Dairy Science Seminar, DS 490. As department head he gets a glimpse of the aspirations, enthusiasm and accomplishments of students, staff, faculty, and alumni. This offers a clear view into the possibilities of the field and provides direction for planning for the future. Although there have been many memorable experiences at SDSU, Vikram feels that his most memorable moment was his first week at SDSU in October 1986. The Dairy Club President asked him how long he was going to stay at SDSU and as a new assistant professor, he was not plotting his departure and did not know the answer. Much later, he witnessed graduation from Dairy Science of the child of a student he had in class at the time when the President asked this question. In the period between the two events, he began acquainted with hundreds of students and many other events. A fun fact about Vikram is that in 1983 his graduate advisor founded the American Cheese Society. Vikram was on the organizing committee of the founding first annual conference that took place in June 1983 in Ithaca, NY. The Society now has approximately 1,200 members and meets at different locations around the US each year. Vikram would like to thank his parents, grade teacher, college principal, and graduate school advisor for helping him get to where he is today.



## Johan Osorio

Assistant Professor

Johan Osorio is an Assistant Professor involved in DS 731 - Laboratory Techniques in Dairy Science, DS 480 - Dairy Farm Operation I. He has also been active with the Intercollegiate Dairy Challenge team. Johan is from Danli, El Paraiso, Honduras and the first time he saw snow was when he was 22 years old. He also enjoys running, hiking, and eating his favorite flavor of SDSU Ice cream, strawberry cheesecake. Johan received his B.S. in Agricultural Sciences in 2004 from Zamorano University in Honduras, his M.S. in Animal Science in 2010 from the University of Illinois, his Ph.D. in Animal Science in 2014 from the University of Illinois, and his Post-doc in Dairy Nutrigenomics in 2016 from Oregon State University. He feels that the dairy industry encompasses an array of disciplines and expertise's which is reflected in the faculty and staff in our department. Students should take advantage of this unique opportunity to interact with the faculty on campus so that you can have a more robust knowledge of the industry. Johan would like to thank his parents because they always believed in him.



## Kristi Prunty

Secretary

Kristi Prunty is Secretary of the Dairy and Food Science Department. She loves getting to know the department's students and eating her favorite flavor of SDSU Ice Cream, Coffee. Kristi is from Pella, IA and enjoys riding her trike and playing with the grandbabies. She received her B.S. in Political Science. A fun fact about Kristi is that she has one tattoo; "Je Ne Regrette Rien."



## Jayne Raabe

Senior Secretary

Jayne Raabe is a Senior Secretary on staff at SDSU. She is originally from Wolsey, SD and received her Associate of Arts from SDSU. Jayne's most memorable experience at SDSU was being part of the Pride of Dakota's Marching Band and marching in President Reagan's inaugural parade. She enjoys walking, baking and camping and even participated in the Black Hills Veteran's March, completing a full marathon 4 different years – that's a full day of walking 26.2 miles! Jayne's favorite part about working at SDSU in the Dairy Science Department has been being a part of a small department where everyone knows each other. She feels that our department has a special connection with our students and continues to the alumni and those in the dairy industry as well. Jayne is thankful that she grew up on a dairy farm and experienced the lifestyle of hard work and the rewards it gave to her family. The memories she made helping her dad milk and always having ice cream in the freezer are unforgettable.





## Maristela Rovai

Assistant Professor and Extension Dairy Specialist

Maristela Rovai is an Assistant Professor and Extension Dairy Specialist from Sao Paulo – Brazil. She has her DVM and PhD and has been involved in research with most species that produce milk. Maristela enjoys photography, traveling, languages, crafts, and eating Chocolate revel ice cream from the SDSU Dairy Bar. She currently teaches Dairy

Spanish for undergraduates and graduate students. Maristela would like to tell students that the Dairy Industry is passionate. It is sometimes a hard field to get into and be accepted, but even if you don't come from a dairy background, your desire and passion can make a difference. Go for you dreams and never give up because the only direction is forward. The time is now and you are in a fantastic place. Maristela is “udderly” thankful for her parents who taught her values and gave her the strength to conquer the world; her Spanish Mentor Dr. Gerardo Daja who taught her the skills of being a serious and dedicated professional; and her American Advisor Dr. David Thomas who developed a strong passion for his work and inspired her with his great work as a professor and extension specialist.



## David Schingoethe

Distinguished Professor Emeritus

David Schingoethe retired the summer of 2011 as Distinguished Professor Emeritus of Dairy Science, but still has some involvement in the Dairy Science Department committees and in national and regional activities of the American Dairy Science Association. He is originally from Sugar Grove, Illinois and completed his BS at the

University of Illinois in in Agri. Science-Dairy Science. He continued his education at the University of Illinois receiving his master's degree in Dairy Nutrition and his PhD at Michigan State University. While on staff at SDSU, David taught the production portion of DS 130 “Introduction to Dairy Science,” DS 413/513 “Physiology of Lactation,” DS/AS 711 “Ruminology,” and many portions of other classes throughout the years. In “retirement” David feels that he is often busier than when he was “employed” in the Dairy Science Department. He keeps involved participating in dairy-related events, departmental committees, and reviewing manuscripts submitted for publication in the Journal of Dairy Science. Outside of SDSU, David enjoys traveling, boating, jet-skiing, photography, music, and attending his grandchildren's sporting and musical events. His favorite flavor of SDSU ice cream is cookies and cream. A fun fact about David is that his favorite basketball team is the Chicago Clubs. David would like to thank his parents, John and Helen Schingoethe, his dairy vet Dr. J. Phil Ostrander, and his PhD major professor at Michigan State University, Dr. J. W. Thomas. His parents were an active dairy farm couple who emphasized the importance of education for both him and his two brothers and encouraged them to join 4-H. Doc Ostrander was helpful in establishing a good Ayrshire herd. Bill Thomas was an excellent mentor, scientist and friend who guided David in his professional training.



## Melissa Schmitt

Assistant Dairy Farm Manager

Melissa Schmitt is the Assistant Dairy Farm Manager and Dairy Club Advisor at SDSU. Along with Dr. Johan Osorio, she also coaches the Dairy Challenge team. Melissa is from Sumner, Iowa and loves photography, horseback riding, running, reading, and LOVES to travel. She has been to 35 states and 3 different countries. She has a B.S. in Dairy and Animal Science. Melissa enjoys working with students as they are tomorrow's future. Her position allows her to help enhance their knowledge and become better dairymen/dairywomen. Her most memorable experience at SDSU was being able to fly co-pilot in the University plane to a meeting in Rapid City last year. Melissa would like to thank Joe Detrick, her former boss at ISU, Dr. Lee Kilmer, her non retired professor at ISU and Dairy Challenge coach, and Pet Linke, her current boss for pushing her in different ways to become a better dairywomen and herdswomen.

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# All We Have We Owe To Udders



## Products Team Excels at Regional Con-



Written by: Jacob Weg

The SDSU Dairy Products Judging Team has high aspirations of earning first place and winning a majority of all six products at the national competition in April. Team members Krista Johnson, Bennet Baker, and Katelyn Johnson have been diligently practicing since they received 1st place overall in all products at the 2016 Midwest Regional Collegiate Dairy Products Judging Contest at Kraft Heinz Technology Center in Glenview, IL. This contest was held October 22nd and a total of 37 undergraduate and graduate contestants from 9 universities participated. The team not only placed 1st overall, but was also first in yogurt, Cheddar cheese, cottage cheese, butter, and ice cream. Team member, Krista Johnson, placed first overall and first in butter, second in yogurt, ice cream and cottage cheese, and fifth in milk and Cheddar cheese. Krista was also awarded the Carl Ziesemer Award in recognition for placing first in the contest. Bennet Baker followed Krista with second place overall in the contest, first in cottage cheese and yogurt, second in Cheddar cheese, and third in butter and ice cream. Katelyn Johnson placed ninth overall and sixth in cottage cheese.

Another student at SDSU participated in the graduate student contest at the the Midwest Regional Contest. Steve Beckman placed seventh overall and was first in ice cream and fourth in Cheddar cheese. The Judging team is coached by Lloyd Metzger,

SDSU Professor of Dairy Science and Alfred Chair in Dairy Education, and Natasha Laska, SDSU graduate students.

Although the team is serious when it comes to competing, there is a friendly competition between Bennet and Krista to place higher than the other. Bennet's favorite product is ice cream because it is always delicious, but his least favorite is cottage cheese because he thinks all cottage cheese is disgusting. Krista doesn't like to judge yogurt because she dislikes it but she loves to judge butter. Katelyn's favorite product to judge is milk because she says, "it is difficult to judge but can be rewarding when judged correctly." Katelyn also dislikes judging yogurt because of the very unique textures. Overall, the team practicing thoroughly and is looking forward to the national competition.



# All We Have We Owe To Udders



## Grill Out On The Farm



Written by: Audrey Souza

Each year, the SDSU Dairy Club puts on a Fall Grill Out at the SDSU Dairy Research and Training Facility. It is held at the beginning of each fall semester, and this year was held on September 15, 2016. The Grill Out is an opportunity for the students to reconvene after a long summer break. This is an open event for any new incoming student to come out, meet the dairy club members and get a taste of what Dairy Club is all about. Erika Ackerman, a freshman majoring in Dairy Manufacturing, attended the Grill Out for the first time and stated, "As a freshman, the Grill Out was a fun "bang" to start off my participation in the Dairy Club. It was nice to relax with the club, meet everyone and associate who is all in your class in the club". Erika

is now serving as one of the Historians on the Dairy Club Executive Board for 2017.

This year students enjoyed hamburgers and brats grilled by the farm manager, Pete Linke. It would not have been an SDSU event without the legendary SDSU ice cream served for dessert! There were 60+ members in attendance at the Grill Out, with approximately 16 of those being incoming freshman. Bennett Baker, a senior double major in Dairy Production and Dairy Manufacturing, attended the Grill Out for his fourth time and states "It is a great opportunity to get together with everyone in the Dairy Science Department and see what they have been up to over their summer break!" This event concludes each year with yard games and club photos. The Grill Out was organized by Chelsea Schossow, a senior in Dairy Production and 2016 Vice President for the SDSU Dairy Club.



***John Smallcomb, DMD***

***Michael Frankman, DDS***

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# Graduate Student Spotlights



## Taghreed Almalki

Taghreed Almalki is a graduate student working towards her M.S. degree in Biological Sciences with a specialization in Dairy Science (Manufacturing) under the mentorship of Dr. Sanjeev Anand.. Taghreed is from Saudi Arabia, and her research focus is on the effect of cavitation on biofilm forming ability of thermotolerant sporeformers. In her spare time, she enjoys reading, shopping and travelling. Taghreed's most memorable experience at SDSU was when she attended the annual meeting of ADSA last year in Salt Lake City, UT to present her work to all the other scientists in her area of research. Although she was nervous at the beginning, She really enjoyed herself and learned many new things. A fun fact about Taghreed is this past winter was her first time seeing real snow.



## Taylor Aubrey

Taylor Aubrey is graduate student originally from Amherst, New Hampshire. She received her B.S. degree in Biological Sciences from North Carolina State University in Raleigh, NC. Taylor is currently working towards her M.S. her degree in Biological Sciences with a specialization in Dairy Science (Production) under the mentorship of Dr. Jill Anderson. Her research focus is on supplementing Brewer's Yeast to lactating dairy cows. Taylor's hobbies include going to the gym, biking, hiking, downhill skiing, cooking, and spending time with family and friends. An interesting fact about Taylor is when she has time she enjoys brewing beer. She has brewed over 15 batches some of which have included hops that were self-grown. Taylor's most memorable experience at SDSU has been her research trial she conducted at the SDSU Dairy Research and Training Facility. She enjoyed working with the cows, interacting with management and employees, and having the opportunity to organize and conduct a university-level project. This experience also increased her ability to troubleshoot problems and think critically through issues that arose on the farm and impacted her research efforts. Taylor would like to thank her parents for aiding her thus far in her academic career. They are her role models and continue to support her through her journey.



## Steven Beckman

Steven Beckman is graduate student working towards a Ph.D. in Biological Sciences with a specialization in Dairy Science (Manufacturing) under the mentorship of Dr. Aanjeev Anand and Lloyd Metzger. Steven is originally from Lincoln, NE. He received his B.S. degree in Food Science from the University of Nebraska-Lincoln and his M.S. degree in Dairy Chemistry and Food Science from Cornell University. Steven's research focus is on membrane filtration and dairy product processing techniques. In his spare time, he enjoys sports, outdoor activities, taking care of his house, having fun with his family, and eating cheese. An interesting fact about Steven is he really loves stinky cheeses. Steven's favorite flavor of SDSU ice cream is Chocolate Chip Caramel Revel. Steven would like to thank his M.S. advisor for introducing him to the field-of-study he is in now.



## Maryam Enteshari

Maryam Enteshari is a graduate student from Iran. She is working towards her Ph.D. in Biological Sciences with a specialization in Dairy Science (Manufacturing) under the mentorship of Dr. Sergio Martinez-Monteagudo. Maryam's research focus is on the hydrogenation of lactose for the production of nutritive sweeteners with low caloric value that can replace sugar in dairy formulations. Maryam received her B.S. and M.S. degrees in Food Science and Technology-Health & Quality Control from Shahid Beheshti University in Tehran, Iran. In her spare time, Maryam enjoys playing tennis, swimming, and Mixology. Maryam's most memorable experience at SDSU was her first day at SDSU when she became lost and ended up in the Dairy Bar. Now, every time she passes the Dairy Bar, she remembers her first day at SDSU. Maryam would like to thank her father and mother who have supported her throughout her academic career. She would also like to thank her advisor, Dr. Sergio Martinez- Monteagudo, who supported her ambition to pursue a Ph.D.



## Ahmed Hammam

Ahmed Hammam is a graduate student from Egypt, who is pursuing a M.S. degree in Biological Sciences with a specialization in Dairy Science (Manufacturing) under the mentorship of Dr. Lloyd Metzger. His research focus is on the production and stability storage of liquid micellar casein concentrates. Ahmed received his B.S. degree in Dairy Science from Assist University in Egypt. His hobbies include playing table tennis and soccer. An interesting fact about Ahmed is he does not like coffee. His favorite flavor of SDSU ice cream is vanilla.





## Natasha Laska

Natasha Laska is a graduate student working towards her M.S. degree in Biological Sciences with a specialization in Dairy Science (Manufacturing). Her research focus is on the evaluation of the impact of cheese composition and storage temperature on the ripening rate of Cheddar cheese And to determine how ripening rates impacts the functionality of process cheese from Cheddar cheese. Natasha is from Norfolk, NE. She enjoys baking, anything outdoors, boating, and being with friends and family in her spare time. Her favorite flavor of SDSU ice cream is Cookies and Cream Caramel Revel. Natasha is extremely thankful for her family and she would not be on the path she is without her step dad Vern, who guided her towards Dairy Science.



## Rhea Lawrence

Rhea Lawrence is a graduate student working towards her Ph.D. in Biological Sciences with a specialization in Dairy Science (Production) under the mentorship of Dr. Jill Anderson. Her research focus is on dairy heifer nutrition. Rhea received her B.S. degree in Animal Science from South Dakota State University and M.S. degree in Dairy Science also from South Dakota State University. In her spare time, Rhea enjoys reading and horseback riding. A fun fact about Rhea is she has participated in the Crazy Horse Memorial Ride, a 100 miles on horseback, since 1998. Her favorite flavor of SDSU ice cream is Strawberry Revel. Rhea is very thankful for Dr. Jill Anderson, who was the first to introduce her to Dairy Science and guide her through undergraduate research, a Master's degree and now Ph.D.



## Dipakkumar Mehta

Dipakkumar Mehta is a graduate student from Anand, Gujarat, India. He is pursuing a Ph.D. in Biological Sciences with a specialization in Dairy Science (Manufacturing) under the mentorship of Dr. Lloyd Metzger. Dipak's research focus is on the influence of spoilage causing bacteria on quality of fermented dairy products. He received his B. Tech degree in Dairy Technology from Anand Agricultural University in India, M. Tech degree in Dairy Technology from National Dairy Research Institute in India. Dipak enjoys camping, hiking, cooking and watching sci-fi movies in his spare time. Dipak's favorite flavor of SDSU ice cream is Vanilla.



## Theodore Mohr

Theodore Mohr is working towards his M.S. degree in Biological Sciences, Food Science specialization under the mentorship of Dr. C. Y. Wang. His research focus is on enhancing marketability of Aronia, a berry grown in South Dakota. He hails from New Ulm, MN and received his B.S. in Food Science from SDSU. Theodore likes to play cards and basketball and his favorite flavor of SDSU ice cream is anything with chocolate. A fun fact about him is that in 2006 he was the Time Magazine's Person of the Year. Theodore would like to thank his parents and teachers for getting him to where he is today.



## Neha Neha

Neha is a graduate student working towards her Ph.D. in Biological Sciences with a specialization in Dairy Science (Manufacturing) under the mentorship of Dr. Sanjeev Anand. Neha is from Haryana, India. Her research focus is on the prevention of Listeria during ice cream manufacture based on risk analysis and response surface models. She received her B.S. degree in Bioinformatics from GVM Girls College in Sonipat, India and M.S. in Microbiology from Kurukshetra University in Kurukshetra, India. In her spare time, Neha enjoys photography and cooking. Neha's most memorable experience at SDSU was getting exposed to the Davis Dairy Plant. Neha thinks the dairy plant at SDSU is a perfect place to apply what is being taught in the classroom. She had wonderful hands-on experience of going through each stage of the ice cream manufacturing process during the initial phase of her research project which helped her immensely to understand basic industrial operations in a friendly environment on campus.



## Devendra Paudel

Devendra Paudel is a graduate student from Nepal. He is working towards his M.S. degree in Biological Sciences with a specialization in Food Science. Devendra's research focus is on the rapid and simultaneous analysis of nutritional constituents of United States oats by using Near Infrared Reflectance Spectroscopy (NIRS). He received his B.S. degree in Agriculture from Tribhuvan University in Rampur, Nepal. Devendra enjoys water color painting, singing and guitar playing in his spare time. His favorite flavor of SDSU ice cream is Barry Berry.





## Bipin Rajpurohit

Bipin Rajpurohit is currently pursuing his M.S. degree in Biological Sciences, Food Science from SDSU. He is from Jodhpur, Rajasthan, India. Bipin has a M. Tech in Food Technology and Management from NIFTEM in India and his B. Tech in Biotechnology from VIT University in India. His current research focus is on evaluating a Vacuum Dough Expansion System (VDES) for wheat functionality testing. Bipin enjoys cooking, playing cricket, listening to music, traveling, and biking. His favorite flavor of SDSU ice cream is cookies and cream. Bipin would like to thank his wonderful family, especially his parents and two older brothers, because they have been very supportive and motivating.



## Karla Rodriguez-Hernandez

Karla Rodriguez-Hernandez, of Mexico City, Mexico, is a graduate student studying towards her Ph.D. in Biological Sciences with a specialization in Dairy Science (Production) under the direction of Dr. Jill Anderson. Karla's research focus is in the evaluation of co-products from the biofuel industry in dairy heifers feeding programs. She received her Bachelor of Veterinary Medicine and Animal Husbandry, Animal Production and M.S. degree in Production and Animal Health Sciences, Physiology from Universidad Nacional Autonoma de Mexico in Mexico City, Mexico. She enjoys reading fantasy books, Japanese Manga, and learning how to cook dishes from other countries. An interesting fact about Karla is when she is tired, she speaks "Spanglish" or change the order of English words, like instead of saying landscape, she says "scapeland". Karla's most memorable experience at SDSU was during International Orientation week, President Chicoine came and told her "congratulations you came here pursuing a dream, now I can tell that you are beginning to live your dream." Karla agrees that she is living her dream. Karla would like to thank her Grandmother, because she has always been her first place cheerleader. She used to tell Karla "I do not know what this research with cows is all about, but I was sure you will do this someday".



## Juan I. Sanchez-Duarte

Juan I. Sanchez-Duarte is a graduate student from Lucero Durango, Mexico. He is working on his Ph.D. degree in Biological Sciences, Dairy Science Specialization (Dairy Production) under the mentorship of Dr. Alvaro Garcia. His research is focused on partial replacement of corn starch with non-forage fiber sources in diets of lactating dairy cows. Juan received his B.S. in Agronomy and Zootechnia and M.S. in Organic Agriculture from, FAZ-UJED (Facultad de Agricultural y Zootecnia – Universidad Juarez del Estado de Durango), Mexico. His most memorable experience at SDSU has been sampling with his fellow grad students. Outside of research work, Juan likes reading and spending time talking to his mom. Juan would like to thank Dr. Vikram Mistry and Dr. Kenneth Kalscheur for allowing him to perform a portion of his research at the U.S. Dairy Forage Research Center in Madison, WI.



## Lauren Shearer

Lauren Shearer is a graduate student from Morris, MN studying to receive her M.S. degree in Biological Sciences with a specialization in Dairy Science (Production). Her research focus is on the determination of the effects of feeding exogenous proteolytic enzymes with inadequately fermented corn silage to lactating dairy cows on milk production and quality.

Lauren received her B.S. degree in Animal Science from South Dakota State University. In her spare time, Lauren enjoys crafting, reading and traveling. An interesting fact about Lauren is she has been to New Zealand, Mexico and will be able to add Italy to her passport this May. Her top three favorite flavors of SDSU ice cream are Jackrabbit Revel, Barry Berry and Chocolate. Lauren will always be thankful for the support from her parents.



## Venkateswarlu Sunkesula

Venkateswarlu Sunkesula of Hyderabad, India, is a graduate student working towards his Ph.D. in Biological Sciences with a specialization in Dairy Science (Manufacturing) under the mentorship of Dr. Lloyd Metzger. His research focus is on the evaluation of new technology for improving lactose crystallization and ability to dry acid whey.

Venkateswarlu received his B.S. degree in Dairy Technology from Acharya AN.G. Ranga Agricultural University in India and M.S. degree in Dairy Technology from National Dairy Research Institute in India. He enjoys hobby farming, reading books on history and ancient civilizations in his spare time. A fun fact about Venkateswarlu is he grew up in a small integrated farm. He started an organic agriculture farm project a couple of years back, but had to discontinue because of his changed plans of gaining research experience in Dairy Manufacturing. The brand name of his future organic dairy products would be “White Magic”. Venkateswarlu’s most memorable experience at SDSU was getting into a formal educational environment after a gap of 15 years. He also thinks SDSU’s Dairy Science program itself is a memorable experience.



## Hiral Vora

Hiral Vora is a current graduate student pursuing a Ph.D. degree in Biological Sciences, Dairy Science (Manufacturing) under the mentorship of Dr. Lloyd Metzger. She is from India and received her M.S. in Dairy Technology from National Dairy Research Institute, Karnal, India and B. Tech. in Dairy Technology from Anand Agricultural University, India. Her current research focus is on single droplet drying technology for optimization of dairy ingredients with the best quality and functionality. Hiral’s favorite ice cream at SDSU is

chocolate-chocolate chip. Hiral would like to thank her advisor Dr. Metzger for getting her so far with her Ph.D., even though there is still a long way to go.



# All We Have We Owe To Udders



## Members Celebrated 50 at World Dairy Expo



Written by: Abby Hopp

Thirteen members of the SDSU Dairy Club helped celebrate 50 years at this year's World Dairy Expo. The World Dairy Expo celebrated 50 years of dairy producers, companies, organizations, and other dairy enthusiasts coming together to compete, exchange ideas, knowledge, technology and commerce.

On Wednesday, October 5th passionate members of the Dairy Club traveled to Madison, WI to check out the gold shavings filled with celebration. This included the Brown Swiss show, Ayrshire cow and heifer show, Red and White cow and heifer show, Holstein heifer show, International Holstein show and the World Classic Holstein sale.



▲ Members Megan Schaefer, Abby Hopp and Marco Jacobo pose with a cow mascot at Animart's tradeshow booth.

Members also had the chance to walk through cattle barns filled with over 2,000 top quality cattle representing 7 different breeds. Aside from the cows, members were able to experience the 880+ company trade show to see new cutting-edge technology and the latest equipment and speak with researchers, technical experts and national salesman from around the world. All of this accompanied fresh grilled cheese sandwiches sponsored by the UW-Madison Dairy Club, quality ice cream from GEA and the purchase of some dairy souvenirs from the Purple Cow.

To wrap up the trip, members had the opportunity to tour a robotic dairy just outside of Houston, MN. Heinz Badger Valley Farm LLC. Is owned by Doug and Julie Heinz and was awarded with 2015 Minnesota Milk Producers of the year.

This four-day adventure to Wisconsin was filled with conversation, ideas, laughter, and lots of dairy. The SDSU Dairy Club is ready to take on the 51st World Dairy Expo next October.





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# All We Have We Owe To Udders



Written by: Angela Wick

Every year, the South Dakota State University's Dairy Club has its largest fundraiser during the holiday season, which is known as cheese boxes. As some know it as one of the Dairy Clubs biggest fundraisers it also is a way for the Dairy Club to give some of the proceeds that are raised from selling cheese boxes towards scholarships that will be given to students in the Dairy Science Department during the banquet on April 10th, 2017. The three Dairy Club members that oversaw cheese boxes this 2016-2017 school year and held positions as co-chairs were Cole Hoyer, Erik Ode, and Chelsea Schossow. Cole Hoyer is a junior Dairy Production major from West Salem, WI where his family milks 130 Registered Holsteins, Jerseys, and Brown Swiss. Hoyer has been a cheese box co-chair for the last 2 years. Erik Ode is also a junior and he grew up on his family dairy called Royalwood Farm in Brandon, SD. Ode is majoring in Electrical Engineering and has spent the last 2 years as a co-chair too. And the third co-chair is Chelsea Schossow who is a senior majoring in Dairy Production and minoring in Agribusiness from Ridgeway, MN; where her family milks 50

Holsteins on their 4th generation Schossow Dairy. Chelsea spent her first two years at SDSU training in to be a co-chair and the last two years as a cheese box co-chair.

Throughout the Fall semester of school each year the Dairy Club members help cut, package, and label thousands of pounds of cheese, which will then be sold in pound packages during the length of the holiday season. Cheese cutting and packaging starts in late September and continues until the beginning of December or until it is all cut and packaged. The members also start filling cheese box orders starting the end of November until the middle of December, and those boxes that are being mailed will be shipped during the third week of December right before the Christmas season. The number of letters or order forms that come into the Dairy Clubs mailbox each day is a large amount, but it is always a joy to receive mail as a college student even if it isn't exactly for you. The order forms are then kept in the order that the Dairy Club cheese box co-chairs received them because that is the order to which they will be sent. Some ways to view or order cheese boxes is by voicemail, ordering online, by mail, sold in the SDSU Dairy Bar on campus and shipped to any desired location for an extra fee.



# All We Have We Owe To Udders



Each year the cheese box co-chairs pick a new cheese flavor to add to the existing list, and this year's lucky winner was Chipotle Garlic! It was a good thing that this flavor was picked because it was a huge hit this year as was co-jack, and mild cheddar, which were our best sellers, says Chelsea. Hoyer, Ode, and Schossow all mentioned that Chipotle Garlic was one of their favorite kinds of cheese on this past cheese box seasons list! Schossow also stated that the co-chairs decided to change and improve the design on the boxes this year to make them more appealing for those that were receiving them. This holiday season over 1,700 boxes were sold and mailed to costumers all over the world, including all 50 states and two countries! This 2016-2017 school year the Dairy Club is proud to announce the pounds of cheese sold reached a grand total of 5,957, which is 712 pounds more than last school year.

Over all, all three of the co-chairs said that it was another successful year. Ode mentioned, "I thought this year went well. We cut more cheese than we did last year, and I would say the participation from the Dairy Club members was better than last year as well." It may seem like an easy process but there is a lot that needs to be accomplished for the SDSU Dairy Club's cheese box fundraiser to be a success. One example being stated by Hoyer, "we ordered the cheese

that was used for this December 2016 cheese boxes from the SDSU Dairy Plant January of 2016, so a year in advance." Cole also mentioned, "there were a few changes this year that we worked with but all in all we had another great year of sales and we could not have done it without the support of the community members who bought and shipped cheese all over the world."

Those that the Dairy Club cheese box co-chairs would like to thank are all those who supported the Dairy Club cheese box sales, the co-chairs and Dairy Club members, the dairy plant manager, the Dairy Science Department, shipping department, and all the customers who once again made this a record-breaking year!

Dairy Club members cut and packaged just under 6,000 lbs of cheese this fall.





# All We Have We Owe To Udders



## SDSU Hosts ADSA-SAD



Written by: Abby Hopp

The 2017 Midwest Regional American Dairy Science Association-Student Affiliated Division (ADSA-SAD) conference was hosted by South Dakota State University in Brookings,

SD on February 3rd, 4th and 5th. The Days Inn in Brookings hosted 382 students and advisors from 11 different schools across the Midwest. This includes: University of Minnesota, Iowa State University, North Dakota State University, Ohio State University, Kansas State University, University of Wisconsin - Platteville, University of Wisconsin - River Falls, University of Wisconsin - Madison, Purdue University, University of Illinois and South Dakota State University.

The conference began on Friday, February 3rd with a quiz bowl contest and a new contest, dairy products judging. Here one, four-person team from each school to represent a junior and senior team of both contests. Following the contests, participants enjoyed supper and a young dairy professional panel. Here three business people had the opportunity to talk about young people in the dairy industry. The first panelist was Jon Pretz, a dairy nutritionist for Hubbard Feeds. Second was Steve Beckman, a filtration technologist and a Masters student at SDSU. The final

panelist was April Johnson, an employee of Associated Milk Producers Inc. Following the discussion panel singing comedian, Brian O'Sullivan ended the night with some enjoyable entertainment.

Saturday morning started with sessions hosted at the SDSU campus. Here students had the opportunity to choose four of the five sessions offered. Each session brought a different aspect of the dairy industry to participants of ADSA. The first break-out session was titled "Calf Raising" by Dr. Jill Anderson. In this session, Dr. Anderson talked about nutrition



▲ Students had the opportunity to tour two dairy farms in the Brookings area; the SDSU Dairy Research and Training Facility and Golden Dakota Dairy.



# All We Have We Owe To Udders



▶ The conference began with a Quiz Bowl competition and Dairy Product Judging competition. Pictured is SDSU's junior quiz bowl team: (left to right) Abby Hopp, Madison Okerstrom, Sanne de Bruijn, and Lauren Libbesmeier.

and feeding heifers including some of the research she has been working on in the past few years. In the next session, Mario Solis Flores spoke with the participants about his session titled, "Understanding and Managing the Dairy Workforce: Why People do What They do." The third session was titled, "Technology" by Jim Salfer. Here he discussed new advancements in technology that is becoming possible in the dairy industry. Alise from Redhead Creamery presented a session on her establishment of her Homestead Creamery. The final session was a tour of our very own, state of the art Davis Dairy Plant by plant manager John Haberkorn. Following the sessions, students enjoyed lunch and some activities hosted by students of the SDSU Dairy Club. The afternoon was filled with tours to the SDSU Dairy and Research Facility and Golden Dakota dairy.

After the tours students, advisors, SDSU faculty and industry professionals gathered together to enjoy a meal and banquet. The banquet included award winners for Dairy Products Judging, Dairy Quiz Bowl, Scrapbook, Electronic Yearbook, Yearbook and Display Board. In addition to this, the University of Minnesota was selected to host the 2018 Midwest Regional ADSA-SAD and the new Midwest Regional Officer team was selected. The new team is as follows: President: Gabriella Sorg, University of Minnesota; 1st Vice President: Cole Hoyer, South Dakota State University; 2nd Vice President: Sabrina Portner, Iowa State University; Secretary/Treasurer: Rachel Haynes, Purdue University; Officer at Large: Brice Krull, University of Wisconsin – River Falls. This team will represent the Midwest Region for the next year. Concluding the banquet was the Keynote speaker Mark Lindquist. Mark is a nationally recognized motivational speaker and world-touring entertainer. He motivated all participants of the conference with his message focused around passion. After the

conclusion of the banquet, a dance was held with a live band, IV Play.

The South Dakota State University Dairy Club had 52 members in attendance. Each student was actively involved in making the conference a success. In particular, there were 7 members that represented SDSU as the 2017 ADSA-SAD Committee. This includes Co-chairs: Audrey Souza and Cole Hoyer; Fundraising Chair: Bernice Vander Wal; Speakers and Tours Chair: Chelsea Schossow; Entertainment and Security Chair: Brandon Hawkins; and Contests and Competitions Chair: Brianna Lee. Special thanks to the 2017 ADSA-SAD Sponsors, SDSU Faculty and Staff, the SDSU Dairy Science Department, students of the SDSU Dairy Club and the 2016 ADSA Midwest Regional Officer team. Without them, the conference would not have been this large of a success.



▶ The ADSA-SAD Planning Committee consisted of (pictured left to right) Cole Hoyer, Bernice Vander Wal, Audrey Souza, Chelsea Schossow, Brianna Lee, Brandon Hawkins, not pictured Megan Schaefer.

# Thank you to our 2017 ADSA-SAD Sponsors!

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**The 2017 ADSA-SAD Conference could not have been  
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**Check out Midwest Regional ADSA-SAD on Facebook for  
more pictures from the conference!**



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# All We Have We Owe To Udders





# -THANK YOU-

Over the past three years, one member of the SDSU Dairy Club has dedicated her phenomenal talent and skills towards our largest publication, the Dairy Digest. Working long into the night to make sure each page shines with excellence, she has never missed a beat. This year the Dairy Digest theme has been All We Own We Owe to Udders and this individual has made sure that no one goes unnoticed. For these reasons, we would like to thank Megan Schaefer for all her hard work, passion for the dairy industry and dedication to the club. Congratulations on yet again another amazing publication and best luck in your future as a dairy producer!

-From the members of the SDSU Dairy Club and Students and Staff of the SDSU Dairy and Food Science Department



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## Dairy and Food Science Scholarships for 2017

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### Award

#### **Alfred and Hilde Tobkin Memorial**

Baker, Bennet: \$125

Beckman, Steven: \$125

Johnson, Katelyn: \$125

Johnson, Krista: \$125

#### **Arnold Hippen Dairy Challenge**

Cnossen, Cord: \$200

Schaefer, Megan: \$200

Schossow, Chelsea: \$200

Weg, Jacob: \$200

#### **Dairy Judging Manufacturing**

Johnson, Krista: \$150

#### **Dairy Judging Production**

Hoyer, Cole: \$150

#### **Forbes Leadership**

Schossow, Chelsea: \$300

#### **Howard Voelker Memorial**

Erf, Kristin: \$250

Hoyer, Cole: \$250

Krogstad, Kirby: \$250

Socha, Andrew: \$250

#### **LeRoy Graber-Ford**

Schaefer, Megan: \$300

#### **Non-Dairy Science Student Dairy Club**

Rosenhammer, Mary: \$500

### Current

#### **Agropur Hull, IA. Dairy Manufacturing**

Baker, Bennet: \$2000

#### **Agropur Hull, IA. Dairy Production**

Kalina, Joseph: \$2000

#### **Agropur/Jay Headley Memorial**

Bartel, Olivia: \$1500

#### **Alfred Herman Rishoi Memorial**

Blaisdell, Caleb: \$575

Cancino, Hersain: \$575

#### **Alltech**

Nelson, Dennisen: \$1500

#### **Associated Milk Producers Inc**

Rosenkranz, Kaylee: \$1000

#### **bel brands USA**

Cnossen, Cord: \$3000

#### **Clyde G. Helsper Memorial**

Thill, Jennifer: \$1000

#### **Dairy Club**

Erf, Kristin: \$500

Souza, Audrey: \$500

Wick, Angela: \$500

#### **Dairy Connection**

Frye, Laura: \$1000

#### **Dairy Farmers of America**

Hoyer, Cole: \$400

#### **Dairy Fest**

Rodriguez-Hernandez, Karla: \$500

Souza, Audrey: \$500

#### **Dairy Manufacturing**

Cantwell, Rebecca: \$2375

#### **David A. Thompson - Manuf/Food**

Johnson, Logan: \$5000

#### **David A. Thompson - Manufacturing**

Franzen-Ackerman, Erika: \$5000

#### **David H. Henry Memorial in Ag & Bio Sciences**

Czech, Theodore: \$1000

#### **David J. and Darlene K. Schingoethe**

Weg, Jacob: \$1000

#### **Dean Foods -Sioux Falls**

Carlson, Colten: \$1250

#### **Derdall**

Van Wyk, Jenna: \$500

#### **Ed and Jennifer Bick - Food Science**

Folsland, Jill: \$1000

#### **Emery Bartle Memorial**

Krogstad, Kirby: \$7500

#### **George Marx**

Schroeder, Cody: \$1000

#### **Gilbert T. & Olga Gilbertson Memorial**

Gilmore, Taylor: \$450

#### **H. C. Olson**

Sousa, Zachary: \$500

#### **J. J. Yee**

Post, Kayla: \$500

#### **James Marvel Memorial**

Erf, Kristin: \$350

#### **Joan (Hegerfeld) and Alan Baker - Food Science**

Snyder, Alexandra: \$1000

#### **John Anderson Memorial**

de Bruijn, Sanne: \$3000

Riddle, Shelby: \$3000

#### **John C. Gross**

Forst, Brody: \$1000

#### **Joseph Van Treeck**

Bromenschenkel, Carla: \$1500

#### **Kemps LLC**

Becher, Maggie: \$1500

#### **Kenneth I. Gross**

Post, Jacob: \$1000

#### **Kirk and Dorothy Mears Memorial**

Hopp, Abigail: \$1000

#### **Land O'Lakes Dairy Science**

Bartel, Olivia: \$250

#### **Leprino Foods**

Reeter, Gregory: \$4000

#### **Midwest Dairy Association**

de Bruijn, Sanne: \$3500

Weg, Jacob: \$3500

#### **North Central Cheese Industries Association**

Souza, Audrey: \$2000

Struss, Megan: \$1000

Sudbeck, Jackson: \$1000

Wick, Angela: \$2000

#### **Ode Family**

Sundstrom, Walker: \$500

#### **Pete Behrends Memorial**

Becher, Maggie: \$3000

#### **Ralph Rogers Memorial**

Hepfner, Rachel: \$400



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## Dairy and Food Science Scholarships for 2017

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### **Robert Chamberlin - Food Science**

Schimke, Lily: \$1600

### **Rogers Dairy**

Pieper, Tyler: \$1000

### **Ross Baker**

Smith, Chelsea: \$500

### **Ryan Graber Memorial**

Struss, Megan: \$1000

### **Saputo Cheese USA**

Madsen, Alysha: \$2000

### **Schuch Family**

Groetsch, Katelyn: \$1250

### **SD State Dairy Association**

Okerstrom, Madison: \$1500

Preszler, Alexandra: \$1500

### **Shirley Seas Memorial**

Resch, Emily: \$450

### **Susan Hawkins**

Bowers, Jared: \$2000

### **T. M. Olson**

Si, Han: \$650

### **Todd and Erica Stahl**

Tews, Kyle: \$1000

### **Valley Queen Cheese Factory**

Hemenway, Anna: \$7500

### **Walt and Yvonne Wosje**

Thielen, Paige: \$1000

### **WOW Logistics Donald E. Utschig**

Becher, Maggie: \$1000

### **Graduate**

### **Dairy Recognition and Education Foundation**

Awasti, Nancy: \$2000

Enteshari, Maryam: \$2000

Neha, Neha: \$2700

Sunkesula, Venkateswarlu: \$2000

Vora, Hiral: \$1700

### **Delbert and Robert Breazeale Memorial**

Lawrence, Rhea: \$1100

### **Incoming-Dairy**

### **Clyde G. Helsper Dairy Fieldmen's Association**

Beckmann, Morgan: \$1000

### **Dairy Science Faculty**

Socha, Margaret: \$650

### **Dairy Science Scholarship**

Clark, Megan: \$1250

Correia, Joseph: \$1000

Engstrom, Brooke: \$1000

Kindwall, Josie: \$1000

Lent, Keith: \$1250

Meredith, Lydia: \$1250

Reuvekamp, Thijs: \$1000

Roberson, Rebecca: \$1500

Schock, Cole: \$500

Schwartzhoff, Elizabeth: \$1000

Smith, Kelsey: \$1250

### **Howard Voelker Freshman Dairy Production**

Socha, Margaret: \$1000

### **Idaho Milk Processors Association**

Domanski, Jennifer: \$2000

Jacoby, Theodore: \$2000

### **Midwest Dairy Association**

Lingen, Hallie: \$1250

Sharp, Daniel: \$1250

Wilwerding, Andrew: \$1250

### **Royal and Helen Doner Freshman in Dairy Production**

Powell, Kaleigh: \$400

### **SD Dairy Fieldmen's Association**

Bowman, Hailey: \$1000

Donnay, Anna: \$1000

Gratz, Dillon: \$1000

Graves, Conner: \$1000

Lubben, Calissa: \$1000

Maus, Ashley: \$1000

Vallin, Karl: \$1000

### **SD State Dairy Association**

Gaulke, Megan: \$1000

Jax, Danielle: \$1000

Rossbach, Sarah: \$1250

### **Valley Queen Cheese Factory Freshmen**

Sharp, Daniel: \$1000

### **William & Marge Kallemeyn & Sons**

King, Brandon: \$1200

### **Incoming-Other**

### **Campanile**

Powell, Kaleigh: \$600

### **Jackrabbit Achievement**

Clark, Megan: \$1000

Jacoby, Theodore: \$1000

Klopfenstein, Grace: \$1000

Lent, Keith: \$1000

Meredith, Lydia: \$1000

Rossbach, Sarah: \$1000

Smith, Kelsey: \$1000

Socha, Margaret: \$1000

Wilwerding, Andrew: \$1000

### **Scholars Weekend Student**

Sharp, Daniel: \$6000

### **Yellow and Blue**

Clark, Megan: \$1000

Jacoby, Theodore: \$1000

Klopfenstein, Grace: \$1000

Lent, Keith: \$1000

Meredith, Lydia: \$2000

Rossbach, Sarah: \$1000

Smith, Kelsey: \$1000

Socha, Margaret: \$2000

Wilwerding, Andrew: \$2000



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